



# La Caisse, Blanc, Vin de France, France, 2022

## Producer Profile

La Caisse is a charming and delightfully fresh wine from Gascogne,

created using the traditional varieties of Ugni Blanc and Colombard by Chief Winemaker Frédéric Garrabou. All wrapped up under a playful label design to appeal to a wide audience of wine lovers.

## Viticulture

Gascogne in the southwest of France covers a large area between Bordeaux and the Spanish border. It is also home to some of France's oldest vineyards. An area of stunning scenery, medieval architecture and a strong gastronomic tradition. Wines of the region are often classified as IGP Cotes de Gascogne, yet in this instance 'La Caisse' is under the broader designation of Vin de France, which offers more flexibility in terms of permitted grape varieties and geographical limits.

## Winemaking

The grapes are harvested separately early in the season, preserving the freshness of the berries. Prior fermentation, the grapes undergo a cold maceration to extract primary aromas. After a gentle pressing, the must is cold settled meticulously. The fermentation is then led at a cool controlled temperature (16/18°C). After clarification, the wine is blended and aged for five months on its fine lees, increasing the smoothness of the texture.

## Tasting Note

Offering up intense floral aromas of ripe peach, citrus and green apple. The palate is bright, with a textural touch coming from the time on lees, providing balance to the vivid, racy acidity.

## Food Matching

Enjoy this wine chilled, as an aperitif or with goat cheese, calamari, and grilled fish.



Product code: 5184

### Technical Details

#### Varieties:

Colombard 70%

Ugni Blanc 30%



**ABV:** 11%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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