



Product code: 3777

WHITE & SEA, COLOMBARD, SAUVIGNON BLANC, IGP CÔTES DE GASCOGNE, FRANCE, 2020



Producer Profile

Viticulture

Sourced from vineyards in Gascony. The cooler climate here is perfect for these indigenous grapes. The vines are around 40 years old, planted at 4000 vines per hectare and cane pruned. Calcareous clay soils.

Winemaking

The grapes are machine harvested at night to protect from oxidation and directly pressed with a pneumatic press. We rack the juice to get only the clean juice to launch the fermentation which takes place at around 16°C. When the fermentation is completed, it stays on the fine lees for a couple of months to add texture and complexity.

Tasting Note

Dry, fresh white packed with citrus and some tropical aromas. Lemon, green apple and a hint of passion fruit on the palate. Balanced by refreshing acidity and a lovely zesty finish.

Food Matching

Delicious chilled as an aperitif or with any seafood, chicken caesar salad or asparagus risotto.

Technical Details

Varieties:

Colombard 70%
Sauvignon Blanc 30%

ABV: 11.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment