



White & Sea, Colombard, Sauvignon Blanc, IGP Côtes de Gascogne, France, 2022

Viticulture

The vineyards selected to craft this specific white wine are located in Southwest France. Framed by the mountains of the Massif Central and the Pyrenees, the Côtes de Gascogne area shares land with a selection of other PGI and PDO, such as Armagnac and Madiran. The sunny and warm climate, with Mediterranean influences on the east, is softened by the influence of the Atlantic Ocean on the west. The Côtes de Gascogne area is home to a wide range of terroirs, that reveal the rich potential of indigenous varieties from the region, such as Colombard and Sauvignon Blanc. The resulting wines are light, aromatic and very approachable.

Winemaking

The winemaking process is designed to preserve freshness and to enhance the aromatic potential of the wine. As soon as they have reached optimal maturity, the berries are harvested at night, when temperatures are low. The crop is then pneumatically pressed in order to extract only the premium juices. Fermentation is carried out at low temperatures to preserve aromatic intensity. All these steps create a fragrant and refreshing white wine.

Tasting Note

Bright lemon-green in colour. Intense and fruity, with lovely aromas of green apple and grapefruit. Very refreshing on the palate.

Food Matching

Enjoy slightly chilled on its own or with risotto with fennel, lemon and rocket, chicken Caesar salad or warm goats' cheese salad.



Product code: 3777

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 Ageing

No oak ageing

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