



## CÔTES DE GASCOGNE BLANC

Gascony, France

Domaine de Papolle

### Method & Production

Harvest occurs by machine, at night when it's nice and cool. Closed inert circuit from pressing onwards, followed by 4 to 8 days of cold stabilization. Fermentation in stainless steel using selected yeasts and aging on fine lees for four months.

### Tasting Notes

The nose gives tropical fruit and floral notes. Following through on the palate with white fruit and mango, a lovely mineral backbone, leading through to a citrus and mineral finish.

### Food Matching

Serve as an aperitif or with shellfish, fish, white meats, and cheese such as; comté, or cantal.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
DL0124	Côtes de Gascogne Blanc	Gros Manseng: 10% Colombard: 60% Ugni Blanc: 20% Sauvignon Blanc: 10%	2024	11.5%	Screw Cap	6x0.75lt	No	No	No	No