



CÔTES DE GASCOGNE BLANC

Gascony, France

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 |
|-------------------|-------------------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| DL0123 | Côtes de Gascogne Blanc | Colombard: 60% Ugni Blanc: 20% Gros Manseng: 10% Sauvignon Blanc: 10% | 2023 | 11.5% | Screw Cap | 6X0.75lt | No | No | No | No |