



TECHNICAL SHEET

IGP COTES DE GASCOGNE

"Colombard Ugni-Blanc"

(dry white)

Aroma Néa

The primary aim of this innovative and pioneer style new wine is to show the world the aromatic potential of our region.

We have worked with one of the best independent winemakers of the appellation to propose you this top-quality wine, vinified in a fully temperature controlled cellar at the forefront of technology.

- The pressing of the grapes is done under a layer of inert gas (to avoid any oxidation and so preserve the natural precursors of the wine's bouquet),
- The fermentation is controlled at low temperatures and all transfers of the wines between tanks are gas-controlled (to preserve their fruity bouquet),
- The wines are kept at below 6°C in isothermic tanks,
- Bottling is done weekly at the property, to help maintain freshness and control.

Grape varieties: Mainly Colombard, Ugni-Blanc and Gros-Manseng, with a note of Sauvignon and Chardonnay.

Soil: Clayey and limestone

Yield: 80 Hl/Ha

Sugar: 7g.l

Potential Alc. By Vol.: 11,5% Vol.

Tasting notes:

Pale yellow colour with glints of green.

The exuberant nose is plenty of fruit (peach, grapefruit, passionfruit...).

Fresh and crispy palate with a good follow-through from the bouquet: fruit even more fruit!

Food pairings:

A wine for pleasure to serve as an aperitif with cold meats, seafood, fish...



IGP Côtes-de-Gascogne

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