



### **Vineyard**

The Côtes de Gascogne appellation covers the fantastically-exposed hillsides between the Pyrenees and the Atlantic. With warm days and chill nights, the appellation boasts a particular climate ideal for the development of the grapes' optimal aromatic expression. The climatic influence of the ocean to the west conjugated with the mountains to the south, guarantees sunshine without drought.

A unique, intensely aromatic wine invites you to discover Gascony – Colombelle's land of origin.

Gascony's microclimate - influenced by the Atlantic Ocean to the west and the Pyrenean mountain range to the south – is responsible for the freshness and aromatic typicity of the area's wines.

Colombard and Sauvignon grapes, planted on land where Armagnac was once made, are particularly fresh and aromatic and combined with the Ugni Blanc grape produce lively, easy-drinking wines.

### **Grape varieties**

Colombard for floral and fruity aromas, liveliness and freshness  
Ugni-blanc for structure and length

### **Vinification**

Early morning harvest to preserve flavours.  
Skin contact and crushing of berries for optimum extraction of juice.  
Fermentation at controlled temperature (64° F) for 7 days.  
Blending of the varietals

### **Tasting notes**

Robe: pale yellow with beautifully illuminated green tints.  
Nose: an intensely fruity bouquet, fresh and delicious, dominated by yellow fruit with notes of citrus, white peach, pineapple and fresh almonds, with a hint of jasmine.  
Palate: exuberant and complex, round and fruity with a floral touch and a crisp citrus finish.

### **Food pairings**

A pleasure as an aperitif. Perfect with crab, fish tagine with spices or chicken with lemon confit, salmon with dill, arugula salad with fish or shrimp, grilled sea bream, pies, panacotta or lemon cheesecake, goat's cheese,... A wine that pairs also very well with Moroccan, Indian or Asian cuisine (Thai, Chinese and, of course, sushi...).



The winemaker: Cédric GARZUEL  
Director of the Condom Wine Cooperative, Cédric flies the flag for Côtes de Gascogne citing them as: «modern, fruity, original wines». His favourite moment in the cellar: an horizontal tasting of a new vintage.