Le Sentier Dans Les Vignes, IGP Côtes de Gascogne 2024

FPB93332024

Boutinot France

— Gascony, France

We began working with growers in Gascony way back in 1982, and we've been blending their elegant and expressive wines ever since. Every year our Master Blender Samantha Bailey selects from dozens of parcels to achieve definition, purity of fruit and length of finish in every wine.

Production

Machine-harvested and refrigerated before a light pneumatic pressing to achieve a delicate wine with as little oxidation as possible. Cooled after harvest before a day's cold soak to maximise aromas, followed by fermentation in stainless steel. The wine is stored on fine lees to retain freshness until bottling.

Tasting note

This zingy white is beautifully aromatic – crushed basil leaves, lemons and limes and a hint of tropical pineapple. Medium-bodied with a satisfying dry finish.

Food Match

This aromatic white is a great match for goat's cheeses, oily fish and other strong flavoured savoury foods.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
IGP Côtes De Gascogne

Grape Varieties:
Ugni Blanc 25% Colombard 75%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
13430560006947