Maison de Vigneron Blanc, IGP Côtes de Gascogne 2024

FHW206V12024

Maison Boutinot

— Gascony, France

An immensely enjoyable and fresh white wine. HVE3 sustainable certified from the 2024 vintage.

Production

Maison de Vigneron is created from a blend of Colombard and Ugni Blanc sourced from Vin de Pays des Cà´tes de Gascogne. The wine is grown and vinified sustainably, achieving HVE3 certification. Vines are trained using the Guyot system and harvested quickly by machine when the desired level of ripeness is reached. On delivery to the cellar the grapes are kept cool and macerated for 5-15 hours. Once alcoholic fermentation is completed, the wine is held on its lees to retain maximum freshness.

Tasting note

Made from quality grapes selected from the Pays des Cà´tes de Gascogne, this is a deliciously fresh wine with a very aromatic nose; zesty citrus, passionfruit and hints of stone fruit. The palate has lots of ripe nectarine and pink grapefuit, balanced with a refreshing lime acidity.

Food Match

Ideal as an apéritif, or with tempura fish or vegetables.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
IGP Côtes De Gascogne

Grape Varieties:
Colombard 80%, Ugni Blanc 20%

Suitable for:
Vegan

Bottle Barcode:
3430560010046