Cuvée Jean-Paul Blanc Sec, IGP Côtes de Gascogne 2024

FHW0062024

Maison Boutinot

— Gascony, France

A deliciously aromatic, bright and zingy dry white! Now HVE3 sustainable certified.

Production

The rolling hills between the scattered medieval towns and villages of Gascony in south-west France are predominantly white wine country. For many decades growers here have provided Boutinot with an excellent source of Colombard and Ugni Blanc, which together provide a pleasant mix of tropical and herbaceous flavours. The wine is grown and vinified sustainably, achieving HVE3 certification. Vines are generally trained using the Guyot system and vigorous grape selection is used to capture both the fresh aromatics and provide the longevity needed to maintain the consistent flavour profile for which Cuvée Jean-Paul is known. On delivery to the cellar, the grapes are cooled then undergo maceration on skins for 10-15 hours before pneumatic pressing and cold settling to preserve the aromas. We then keep the wine on fine lees to retain maximum freshness before crafting into the final cuvée. To ensure freshness, we blend and bottle up to four times a year - an intricate process essential to maintaining stylistic continuity and quality, one which demands knowledge of how each component parcel will evolve.

Tasting note

A fresh nose of lime, basil, freshly cut green grass and guavas. The medium-bodied palate continues with more grapefruit, subtle passionfruit and zingy tropical lemon.

Food Match

Ideal as an apéritif or with fish and chips, simple vegetable or salad dishes.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
IGP Côtes De Gascogne

Grape Varieties:
Colombard 75%, Ugni Blanc 25%

Suitable for:
Vegan

Bottle Barcode:
3430561111001