Back Label Blanc, IGP Côtes de Gascogne 2024

FHW2572024

Maison Boutinot

— Gascony, France

Fresh, clean and uncomplicated - a versatile back label wine.

Production

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 green fruits, flowers and figs in this characterful, easy-drinking dry white.

Food Match

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

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
IGP Côtes De Gascogne

Grape Varieties:
Colombard 75%, Ugni Blanc 25%

Suitable for:
Vegan

Bottle Barcode:
3430563111009