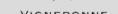
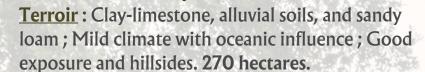
CÔTES DE GASCOGNE HAUT MARIN





IGP Côtes de Gascogne & AOP Bas-Armagnac





Vine pruning: Single and double Guyot

Age of the vines and yield: 3 to 50 years old; 50

to 100 hl/hectare

<u>Vineyard management</u>: Inter-seeding cover crops with fava beans, white radishes, and clover to enrich the soils; Foliar spray on leaves in early August to activate aromatic precursors.



Harvest & Winemaking

<u>Harvest</u>: Night machine harvesting to prevent oxidation.

Winemaking: Pellicular maceration. Pressing under nitrogen. Cold settling on lees. Low-temperature fermentation. Aging in stainless steel tanks on fine lees for a minimum of 3 months. Blending after aging. Parcel-by-parcel winemaking.

Blend: 70% Colombard - 30% Ugni Blanc

Vintage: 2023

Residual sugar: 4g/L

Alcohol content: 11% vol.

Tasting notes

Modern wine: lively, fruity and easy drinking. Citrus and white flower aromas dominate alongside perfectly controlled acidity.

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Perfect with grilled fish, seafood or for the aperitif