

CÔTES DE GASCOGNE HAUT MARIN

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VIGNERONNE

IGP Côtes de Gascogne & AOP Bas-Armagnac



Viticulture

Terroir : Clay-limestone, alluvial soils, and sandy loam ; Mild climate with oceanic influence ; Good exposure and hillsides. 270 hectares.

Vine pruning : Single and double Guyot

Age of the vines and yield : 3 to 50 years old ; 50 to 100 hl/hectare

Vineyard management : 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

Harvest : 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.



Perfect with grilled fish, seafood or for the aperitif