

Baron d'Arignac - White

Vin de Pays du Gers



Grape variety(ies): Ugni Blanc, Colombard.

Origin: Vineyards of south-western France, between Bordeaux and Toulouse, at the foot of the Pyrenees.

Soil: Sandy and "boulbène" soils that heat up quickly. Porous.

Vinification: Machine harvest of slightly overripe grapes, rapid pressing at a low temperature under carbon dioxide, fermentation at a very low temperature (57 - 61° F) for one week. The wine is fined and stored in closed tanks.

Tasting notes:

- Color: Very pale yellow, with green light.

- Nose: Very aromatic, peach, ripe fruit, white flowers.

- Palate: Ample wine, with plenty of volume and richness.

Recommendations: Serve with fish and shellfish, but may also be served by itself as an aperitif

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Serving condition in F°: 46 - 50

Cellar potential: 1 - 2 years

Alcohol content: 11.5 Bottle capacity: 750 ML

Bottles/case: 12



