

CÔTES DE GASCOGNE BLANC

Gascony, France

Domaine de Papolle

Method & Production

Harvest occurs by machine, at night when it's nice and cool. Closed inert circuit from pressing onwards, followed by 4 to 8 days of cold stabilization. Fermentation in stainless steel using selected yeasts and aging on fine lees for four months.

Tasting Notes

The nose gives tropical fruit and floral notes. Following through on the palate with white fruit and mango, a lovely mineral backbone, leading through to a citrus and mineral finish.

Food Matching

Serve as an aperitif or with shellfish, fish, white meats, and cheese such as; comté, or cantal.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
DL0125	Côtes de Gascogne Blanc	Gros Manseng: 10% Colombard: 60% Ugni Blanc: 20% Sauvignon Blanc: 10%	2025	11.5%	Screw Cap	6x0.75lt	No	No	No	No