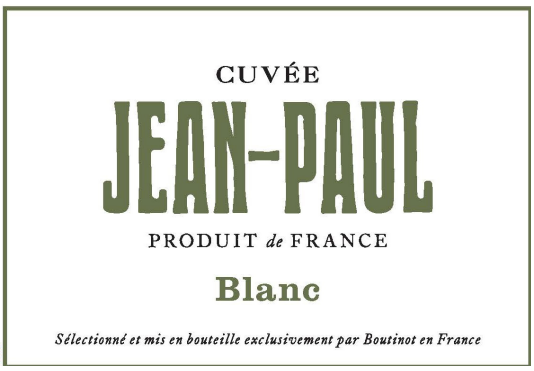
Cuvee Jean-Paul



Region:
Côtes de Gascogne

Grapes:
Colombard, Ugni Blanc

ABV:
12.0%

What:

Cuvée Jean-Paul French wines are carefully blended so they remain as consistently characterful as they were at the beginning, back in 1984

Where:

The rolling hills between the scattered medieval towns and villages of Gascony are predominately white wine country. Designated Pays de Gascogne in 1982, it was here that Paul Boutinot was drawn to source his white wines from the locally grown Colombard and Ugni Blanc grape varieties. On delivery to the cellar, the grapes are cooled by gas (CO_2), undergo maceration pelliculaire for 6-15 hours, then pneumatic pressing, and debourbage a froid. Alcoholic fermentation is started by cultured yeast and once fermentation is complete, the wine is conserved on the lees to retain maximum freshness.

Barcode:
3430560007091

Sales Info:
750ml ,Case12 ,31.57 lb.

Palletization:
70 Cases / 5 Layers

Food Pairings:

An easy quaffer really that you could have with almost anything!

Tasting Note:

The deliciously fresh and aromatic nose has intense citrus and pear notes. A soft palate with a delicate floral character

