

Wine Chat

“An Ugly Sweater”

Region:

Côtes de Gascogne IGP

Grapes:

Colombard 75%, Ugni Blanc 25%

ABV:

11.5%

What:

A zippy, aromatic white wine and the perfect gift for the person who already has enough novelty Christmas jumpers...

Where:

Upon arrival at the cellar, the harvested grapes are immediately cooled with CO2 to preserve their freshness and prevent oxidation. The grapes then undergo a delicate maceration pelliculaire for 6 to 15 hours, allowing the extraction of aromatic compounds and flavors from the skins without excessive tannin extraction. Following this, the grapes are gently pressed using a pneumatic press to ensure a clean, high-quality juice. The must is then subjected to a cold settling (débouillage à froid), which helps clarify the juice before fermentation.

Barcode:

3430560016055

Sales Info:

750ml, Case 12, 31lbs

Palletization:

70 cases / 5 Layers



Food Pairings:

Grilled meats like lamb chops or BBQ ribs, especially with a sweet glaze, create a delightful contrast to the wine's berry-forward profile, while roasted poultry, such as duck with a berry sauce or a herb-seasoned roast chicken, harmonizes beautifully with the warmth of the fruit. Hearty stews or braised dishes, such as beef stew or lamb shank with rosemary, are another great choice.

Whet your whistle:

The nose is bright and aromatic, with delicate hints of citrus—zesty lemon and lime—intertwined with soft, honeyed fruit notes. A touch of white blossoms adds a floral nuance, while light, peppery spice lingers in the background, creating an intriguing complexity.

