

**OUR WHITE
WINES**



DOMAINE

Guillaman



COLOMBARD-SAUVIGNON

2022

TERROIR

Region: South-West (France)

Appellation: Côtes-de-Gascogne

Soil: Clay-limestone

Yield: 80 hl/ha

WINE

Blend: 80% Colombard 20% Sauvignon Blanc

Alcohol: 12%vol

Residual sugars: 7g/L

VINIFICATION: Night harvest, full skin contact maceration, pressing with inert gas, low-temperature fermentation, maturation on fine lees

TASTING NOTES

Appearance: Lemon-green

Nose: Citrus, lemongrass, elderflower

Palate: Fruity sweetness & floral

To be drunk within 2 years

PAIRING

As an aperitif, with seafood, cold cuts, fish, white meats, cheese

PACKAGING

Cork/Screwcap

6-bottles box upright

5 x 21 boxes' pallet: 630 bottles

Back label FR/EN

