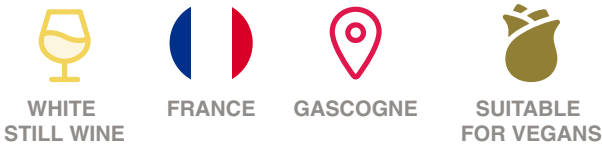


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Cuvée 22 Blanc de Blancs 2023

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TASTING NOTE

Light and bright lemon colour, with refreshing and intense aromas of lime and white flowers. The mouth is juicy and well balanced, with a vivid finish.

VITICULTURE

Traditional.

VINIFICATION

Grapes harvested at night, undergo modern winemaking. 24-hour skin-contact maceration at 6°C, only premium juices fermented at low temps. Intense fruit aromas extracted from lees, kept at 0-2°C for 20 days. Filtered for fermentation, matured on fine lees until bottling. A meticulous process for a distinctive wine.

FOOD MATCHING

Enjoy this wine chilled, as an aperitif or with goat cheese, calamari or grilled fish.

SIZE	75cl
VINTAGE	2023
ABV	11%
GRAPE VARIETIES	Colombard (40%), Sauvignon Blanc (40%), Gros Manseng (20%)
CLOSURE	Screw cap
SKU CODE	K7226123
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Gascogne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.45
TOTAL ACIDITY	5.21g/l Tartaric
RESIDUAL SUGAR	6.7g/l
SKU	K7226123