



COMTE DE GASCOGNE BRUT

Blanc de Blancs

Grape varieties: Colombard, Ugni blanc, Chenin.

Vinification: Mechanical harvest at the end of September to the beginning of October. The second fermentation is once the wine is bottled with an ageing on laths of at least 9 months.

Tasting notes:

- **Color:** Pale straw, enhance with fine bubbles
- **Nose:** Floral aromas
- **Palate:** Rich attack and continuous in its characters, elegant in mouth.

Recommendations: Recommended at any time of the day as an aperitif or as a dessert.

Serving condition in F°: 43

Alcohol content: 11.5

Bottle capacity: 750ml

