



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

Gouleyant White Sauvignon Blanc Colombard

IGP Côtes de Gascogne



- Varietals:** Sauvignon Blanc 100%
- Terroir:** Tawny sands and boulbènes bring together alluvium and clay soils. With an oceanic and temperate climate, the Gers is in a privileged position: just the right amount of sun, rain and coolness.
- Wine-Making:** Very advance winemaking with cold fermentation in non-oxidative system to preserve the fruit and the finesse of sauvignon.
- Tasting:** Gouleyant white has a beautiful crystalline pale color. This wine is a very seductive Sauvignon Blanc. The nose is appealing with exotic fruits and citrus aromas. The mouthfeel is nicely balanced between acidity and fruitiness, the finish is persistent and refreshing.
- Food and Wine Pairings:** It pairs well with shellfish, seafood and grilled fish or fish in sauces. It is also an ideal companion for poultry of which the Gascogne is a leading producer: an opportunity to suggest a menu with ingredients from the same region.
- Aging potential:** To be savoured in its youth, 1-2 years.
- Serving temperature:** 10°C / 50°F
- Range:** Gouleyant Rouge, Gouleyant Rosé and Gouleyant Blanc
- Packaging:** 6 or 12 Packs