

PIGMENTUM

IGP Côtes de Gascogne

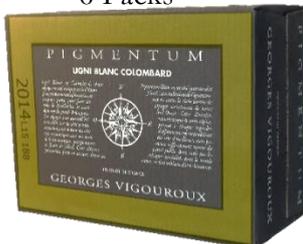
Ugni Blanc – Colombard White

- Varietals:** Ugni Blanc (60%), Colombard (40%)
- Terroir:** Ugni Blanc and Colombard are combined here to produce another fine expression of Southwest France's terroir. Also grown to make great Armagnac, these varieties produce wines that are attractively fresh with a beautifully aromatic profile.
- Wine-Making:** Skin contact for the Colombard grapes. Static cold settling in insulated vats. The wine is kept on its lees at a temperature of 3°C for two weeks. Each grape variety is separately fermented in temperature-controlled stainless steel tanks. Fermentation lasts for 10-20 days and the wine is aged on its fermentation lees for two to six months before regular bâtonnage (stirring with a stick).
- Tasting:** Do you wish to drink a truly original wine and discover new taste sensations? Then try this Gascon white wine! The blend has a clear, pale color along with hints of tropical fruit, grapefruit, and lime blossom on the nose. These two grape varieties mesh together wonderfully to make a wine that is full of flavor and extremely pleasant as an aperitif.
- Food and Wine Pairings:** This easy-going white wine is best enjoyed well chilled as an aperitif with starters such as stuffed avocado, or with brochettes, shrimp salad, cheese, and desserts such as mango carpaccio.
- Aging potential:** Drink young.
- Serving temperature:** 12°C / 54°F
- Rewards:** 2013: Best French White under 35\$ at International Wine Competition in Houston, Double Gold Medal
2012: 86/100 Wine Spectator
2011: 86/100 Wine Enthusiast
- Range:** Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Côtes du Lot, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.



Packaging:

6 Packs



12 Packs

