

Vignobles Gabriel & Co.

Your favorite thing about wine?

Your favorite activity?

The quality you most appreciate in friends?

The natural gift you would like to have



Vignobles Gabriel & Co. BLAYE CÔTES DE BORDEAUX

Village: Pleine-Selve, Saint-Caprais et Marcillac

Terroir: Soil of sandy silt – Subsoil of clay – 77-meter-high – 25-30-year-old vines

Winemaking and ageing: Mechanical harvest in September. Maceration before fermenting and 5 to 8 hours before pressing for Sauvignon blanc grapes. Low-temperature fermentation (16°C). Ageing on lees during two weeks before sulfite input. Tangential filtration.

Blend: 100% Sauvignon Blanc

Tasting comments: Bright and pale yellow colour. Ripe citrus fruit flavours and bow tree background notes of a typical ripe Sauvignon. Supple palate, nice freshness and a beautiful and ripe aromas to finish.

Food and wine pairings: Smoked salmon

