

Ce Qui Nous Lie

Bruno BELLY

Easy to choose, good to share. One grape variety, three attributes: fresh, crisp, zesty. This Sauvignon Blanc is made to bring people together. Born in the Blaye Côtes de Bordeaux appellation, the heartland appellation of the Vignobles Gabriel & Co collective, where it all began, it carries the signature of its winemaker, Bruno Belly, whose name appears on every bottle. Its label features a glass of wine, the one we raise together, a symbol of the shared moment and of the bond that forms around a bottle. Its lightweight 410 g Burgundy-style bottle breaks with Bordeaux conventions. The absence of a capsule and the recycled paper label extend its environmental commitment. Organic and fair trade wine, Fair for Life certified.



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BLAYE CÔTES DE BORDEAUX

Village: Pleine-Selve, Saint-Caprais, 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: This fresh, luminous white wine charms with its liveliness and lovely zesty tension. The nose reveals vibrant citrus notes intertwined with hints of exotic fruit. On the palate, the attack is crisp and refreshing, carried by a freshness that lingers into a clean, zesty finish.

Food and wine pairings: Aperitif, seafood, goat cheese

