

Vignobles Gabriel & Co.

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Your favorite thing about wine?
Its finesse, its complexity

Your favorite activity?
I like meeting up with friends for a drink

The quality you most appreciate in friends?
Letting go

The natural gift you would like to have
To be a musical genius

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, pale yellow colour. The nose is classic Sauvignon Blanc, with ripe citrus aromas and hints of boxwood. The palate is supple and fresh, leading to a finish that reveals excellent aromatic ripeness.

Food and wine pairings: Salmon fillet with dill, fresh goat's cheese and herb risotto.

