

Côtes de Gascogne IGP Blanc

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
FONMAU	Domaine du Maubet	France	South West
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Colombard, Ugni Blanc	11.5%	No	Screwcap



Background

Produced and estate-bottled by the Fontan family who have been in agriculture for four generations. 30 years ago, Aline and Jean-Claude Fontan planted 80 hectares of vines. The family passion for viticulture grew and has now been passed on to their children, Nadège and Sylvain, who oversee the estate and full winemaking process. Vignobles Fontan were one of the first Gascogne estates to bottle their own wine, rather than sending it away to produce Armagnac. The area is defined by its boubène soil - a free-draining mixture of sand, gravel and light clay which is perfect for viticulture.

Winemaking

The grapes are harvested by machines with an automatic de-stemmer before being transferred into individual varietal vats. The grapes are macerated on their skins for 8-12 hours to provide additional body and structure as well as further flavour extraction. Pressing takes place in a pneumatic press and the wine is stored at 8°C for five days to encourage natural settling of the skins. The must is then inoculated and fermentation commences at 18°C for 12-18 days. Each of the varietals are fermented separately. After filtration, the wines are blended and stabilised. In order to maintain optimum freshness and quality of product, the final wine is held in vats at 8°C until it is required for bottling.

Tasting & Pairing

A vibrant, elegant example bursting with juicy citrus fruit aromas. Notes of peach and apricots and a hint of elderflower come through on the palette.

A refreshing aperitif. Pairs beautifully with light salads or white fish.

Sustainability & Extra Information

Vegetarian, Vegan

www.vignoblesfontan.com

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