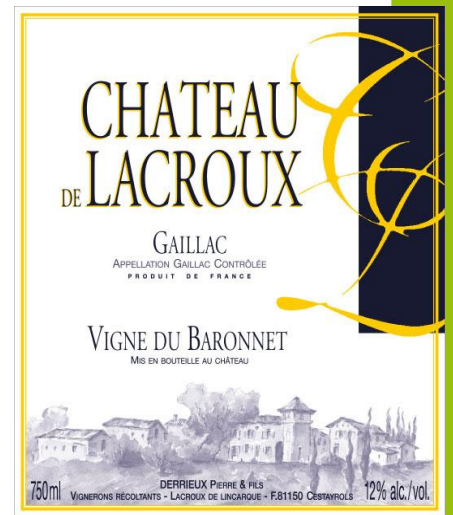




AOC GAILLAC BLANC SEC "Vigne du Baronnet"



Soil type : Chalky clay, south east exposure.

Grape Varieties : Mauzac , Loin de L'Oeil , Sauvignon .

Average age of vines : 20 years.

Production : 50 hl - 60 hl per hectar = 100,000 - 120,000 bottles.

Vinification : Picking, pneumatic pressing, cooling to stabilise fermentation, controlled temperatures, 5-6 months "élevage sur lies". Bottled in April/May after clarification and filtration.

Colour : A clear young lime green colour.

Bouquet : Intense and fresh; aromatic strength; aromas of spring flowers (lime, hawthorne, violet...) and dried fruits. An elegant wine which expands on opening.

Taste : Well balanced; an enveloping, rich taste, which lasts. An after-taste of spring flowers which explodes on your palate (elder, lime, hawthorne acacia...) and as a crowning finale, a touch of nutmeg.

Temperature: At around 8 C, this wine is perfect, a wine with form and balance, that will leave you with pleasant memories. A wine that you can drink, or keep; an excellent wine using local varieties.

Ideal with: Aperitif, or with fish or shellfish, veal or chicken.

