



## AOC PREMIERES COTES DE GAILLAC DRY WHITE WINE

**Soil type :** Chalky clay, south east exposure.

**Grape variety :** Mauzac.

**Average age of vines :** 25 years.

**Production :** 7 000 bottles.

**Vinification :** Maceration with skin, pressing at controlled temperature during vinification, 8 months "élevage sur lie fine ».

**Colour :** Rich with green reflections.

**Bouquet :** Nutty and rich, fine and elegant.

**Taste :** Full, well balanced, an enveloping, rich taste, which lasts; the aftertaste of spring flowers, elder, lime, hawthorne, acacia , pleases the palate.

**Temperature :** Around 10° C, a wine you can keep.

**Ideal with :** Chicken in sauce, grilled lobster, fillet of veal in sauce, chicken with "foie gras", cheese : Salers, Laguiole, Comté ...etc

