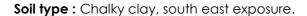


AOC PREMIERES COTES DE GAILLAC DRY WHITE WINE

GAILLAC PREMIÈRES CÔTES
APPELLATION GAILLAC PREMIÈRES CÔTES CONTRÔLÉE

mis en rolltenle an château





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



