

# SAUVIGNON BLANC IGP COTES DE GASCOGNE

“ With this Sauvignon Blanc, Maison Castel combines a modern approach with French savoir-faire. A wine with good aromatic intensity, freshness and finesse.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L



## PRECISE QUALITY MANAGEMENT

The Sauvignon Blanc grapes used to make this wine are from the **Cotes de Gascogne PGI**. The Gascony area is a vast wine-growing region famous for aromatic white wines: it is characterised by its **temperate maritime climate** (warm, wet winters and hot, dry summers). This terroir produces wines with good **acidity, freshness and vibrancy**.



## MAISON CASTEL KNOW-HOW

The Maison Castel team works closely with its **long-term partners** to make this wine. The parcels are carefully chosen to reflect the desired style of wine, the aim being to achieve **optimum intensity and expression of the Sauvignon grape variety**. Vinification is closely monitored: the grapes macerate in the press for several days, followed by cold settling for a week and racking at low temperature, all of which help extract aromatic precursors and encourage the development of thiol aromatics. Fermentation happens at 16° - 18° followed by a **two-month period of ageing on lees** which enhances the structure and exotic fruit character.



Pale yellow robe



Enjoy as an aperitif, with **seafood, vegetables and grilled fish**. An ideal pairing would be salmon tartare.



On the nose, intense grapefruit and **tropical fruit with mineral hints**



Serve at **10 - 12°C**



**Expressive, elegant and fresh**



Can be aged for **up to 2 years**