

MONT GRAVET

MONT GRAVET WHITE

REGION:

Gascony, France

GRAPE VARIETY:

100% Colombard

TASTING NOTES:

Mont Gravet White has a glossy golden yellow color with complex aromas of tropical fruits and flowers, some elder and herbal notes. Rich and simultaneously elegant on the palate with a lingering finish.

TECHNICAL NOTES:

Alcohol 11.5% | PH: 3.15
Acidity: 6.13 g/L
Tartric Acidity: 2.85 g/L

VINEYARD:

Mont Gravet comes from vineyards located in the Gascony region, near the city of Toulouse in the South West of France. The climate combines the Oceanic and Mediterranean influences, which brings enough sun and humidity to grow rich, concentrated and ripe grapes.

WINEMAKING:

The grapes are harvested at night when it is coolest. They then undergo a six hours skin-contact extracting as much of as possible of the fruit components. After a gentle pressing, the fermentation is carried out at cold temperature to enhance the fresh fruit flavors and aromas. Following malolactic fermentation, the wine is aged for three months ageing on its fine lees to give the wine the great smooth mouthfeel.

TASTING:

The Colombard grape is a cousin of the Chenin Blanc grape and so it is rich and elegant on the palate with a lingering finish. However, the aromas of fresh flowers and elderberry more resemble a Sauvignon Blanc.

FOOD MATCH:

Great with spicy cuisine, grilled chicken and all seafood. Serve chilled at 50°F.



UPC# 0 89832 41200 7
12pk | 750ml

