

MONT GRAVET

Region:

Côtes de Gascogne

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.

Varietal:

100% Colombard

About Mont Gravet:

Close to the producers, and in order to source the best vineyards, our winemaker has found some amazing "terroirs" spread on hills. These hills are called "Mont" in French. So as a tribute to the terroir from where the wine comes from we have named it Mont Gravet, "Gravet" being the name of an oval shaped rock commonly found in the area.

2014 Vintage:

In Gascony, a cool spring led to a poor bud burst. Rainy conditions during flowering created coulure. As a result of these weather conditions, the overall yield for the harvest is 40% lower than in 2013. However, the quality is good and the whites are very elegant.



Vinification:

Harvested at night, the grapes undergo a modern winemaking process. After 24 hours of skin contact at 43°F, only the premium juices are fermented at low temperature. The intense fruit aromas come from the specific method used to extract all of the fruit flavors from the lees. For 40 days the juice is kept at a 32°F temperature then the extracted clear juice contains all of the fruit specs of the grapes. The resulting wine is matured on its fine lees at 28°F until bottling.

Tasting Notes:

Mont Gravet has a pale, bright yellow color, with a very intense and refreshing nose. It displays flavors of citrus fruit and blackcurrant leaf.

Food Affinity:

This wine will express itself best as an aperitif or with any seafood. Serve chilled at 50°F.

Alcohol: 11.75 % RS: 6.0 g/l TA: 5.2 g/l pH: 3.64%



UPC: 0 89832 41200 7