

Gouleyant Blanc

Appellation Gaillac Contrôlée

Varietaux:	Loin de l'œil 51%, Sauvignon Blanc 49%
Terroir:	Soils are mainly clay and calcareous, the own climate of the valley assures an optimal period of sunshine. The vineyard's density of plantation is of 5.000 vine stocks per hectare.
Wine-Making:	Traditional winemaking with skin contact maceration in stainless tanks.
Tasting:	A golden and bright robe with light green nuances. Its extremely aromatic nose is mainly dominated by citrus aromas and hints of flowers. Its mouth is fresh, long, and crispy.
Food and Wine Pairings:	Thanks to its freshness, it is an excellent wine to be served with fish and more particularly seafood. Very fresh, to adapt it to your tarts and fruits cakes. Ideal to liven up romantic dinners.
Aging potential:	To be savoured in its youth, 1-2 years.
Serving temperature:	10°C / 50°F
Range:	Gouleyant Rouge, Gouleyant Rosé and Gouleyant Blanc
Packaging:	6 or 12 Packs

