

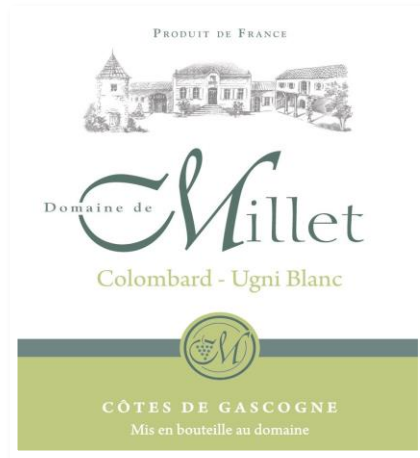
DOMAINE MILLET

White -Colombard Ugni Blanc

Côtes de Gascogne

Technical information

Country: France
Region: Southwest
Appellation: Côtes de Gascogne
Grape Variety : 50% colombard, 50% d'ugni blanc
Terroir : sand, limestone, clay
Age of the vines : 25 years



Vinification

Harvested and destalked at the same time, grapes are drained into hermetically protected tanks. The fresh grape must is stabilized in cold temperatures for 6 days. The fermentation takes place under strict temperature control over 2 weeks. The two varieties are vinified separately before being blended and the wine is bottled early.

Tasting notes

Dry white wine, clear with pale yellow hues. Intense nose, full of freshness, complex and refined; dominated by notes of flowers and fruits like acacia and white peach. In mouth, ample, complex and progressive hit, finish of citrus fruits.

Wine pairing:

It is a perfect match for starters, goat cheese, asparagus, fish and shellfish.