



Baron d'Arignac - White

Vin de Pays du Gers

Grape variety(ies): Ugni Blanc, Colombard.

Origin: Vineyards of south-western France, between Bordeaux and Toulouse, at the foot of the Pyrenees.

Soil: Sandy and "boulbène" soils that heat up quickly. Porous.

Vinification: Machine harvest of slightly overripe grapes, rapid pressing at a low temperature under carbon dioxide, fermentation at a very low temperature (57 - 61° F) for one week. The wine is fined and stored in closed tanks.

Tasting notes:

- **Color:** Very pale yellow, with green light.
- **Nose:** Very aromatic, peach, ripe fruit, white flowers.
- **Palate:** Ample wine, with plenty of volume and richness.

Recommendations: Serve with fish and shellfish, but may also be served by itself as an aperitif.

Serving condition in F°: 46 - 50

Cellar potential: 1 - 2 years

Alcohol content: 11.5

Bottle capacity: 750 ML

Bottles/case: 12

