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Cuvée 22 Blanc de Blancs 2023

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WHITE
STILL WINE



FRANCE



GASCOGNE



SUITABLE
FOR VEGANS

TASTING NOTE

Light and bright lemon colour, with refreshing and intense aromas of lime and white flowers. The mouth is juicy and well balanced, with a vivid finish.

VITICULTURE

Traditional.

VINIFICATION

Grapes harvested at night, undergo modern winemaking. 24-hour skin-contact maceration at 6°C, only premium juices fermented at low temps. Intense fruit aromas extracted from lees, kept at 0-2°C for 20 days. Filtered for fermentation, matured on fine lees until bottling. A meticulous process for a distinctive wine.

FOOD MATCHING

Enjoy this wine chilled, as an aperitif or with goat cheese, calamari or grilled fish.

SIZE	75cl
VINTAGE	2023
ABV	11%
GRAPE VARIETIES	Colombard (40%), Sauvignon Blanc (40%), Gros Manseng (20%)
CLOSURE	Screw cap
SKU CODE	K7226123
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Gascogne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.45
TOTAL ACIDITY	5.21g/l Tartaric
RESIDUAL SUGAR	6.7g/l
SKU	K7226123