



SEASIDE CELLARS

France

GRAPE VARIETALS

100% Sauvignon blanc

VINEYARD

The vineyard is located in the region of Gascony, in the Gers Department.

Only two very specific vineyards have been selected to produce this unique wine. We select these "terroirs" in our region which offer the maximum varietal expression of the Sauvignon blanc grape.

VINIFICATION

The grapes are picked early in September when they are still green in colour and full of vegetal, citrus character.

The vinification takes place in stainless-steel vats and at a low temperature followed by an ageing on lees for 2 months.

TASTING NOTES

This Sauvignon has an incomparable style, different to all other major Sauvignon producing regions. It delivers citrusy notes as well as little red fruit and a lively crisp after-taste that is typical from the Gascony region.

WINEMAKING & AGEING

The wine is kept several weeks (with a minimum of 4 months) on the lees before clarification and cold stabilisation.

FOOD PAIRING

Serve chilled 8-10 °C.

Perfect on its own or with seafood, oysters, asparagus or salads.



WINEMAKER

Cedric Garzuel Director of the Condom Wine Cooperative. Cedric flies the flag for Côtes de Gascogne citing them as « modern, fruity, original wines ». His favourite moment in the cellar: an horizontal tasting of a new vintage.



PLAIMONT
VIGNERONS EN GASCOGNE
& PIÉMONT PYRÉNÉEN