THE BRAND

Les Peyrautins is a range of wines crafted according to our oldest traditions. This genuine range of wines was imagined by our team of passionate winemakers. To make this range, our experts use modern techniques to recreate the best of traditional French wine. The result, is a perfect combination of the New and Old world, offering a typical wine that displays all the qualities and traditional aromas of each varietal.

TERROIR

The vineyards selected to craft this specific white wine are located in Southwest France. Framed by the mountains of the Massif Central and the Pyrenees, the Côtes de Gascogne area shares land with a selection of other PGI and PDO, such as Armagnac and Madiran.

The sunny and warm climate, with Mediterranean influences on the east, is softened by the influence of the Atlantic Ocean on the west. The Côtes de Gascogne area is home to a wide range of terroirs, that reveal the rich potential of indigenous varietals from the region, such as Colombard and Sauvignon Blanc. The resulting wines are light, aromatic and very approachable.

WINEMAKING

The winemaking process is meant to preserve freshness and aromas. Grapes are harvested early in the morning, when temperatures are low. They undergo a cold soaking to extract varietals aromas. Pressing occurs in pneumatic press, to preserve the crop quality. The deposit from the must is filtered and added to the pressed juice, in order to enhance the expression of primary aromas. Slow alcoholic fermentation, at a low temperature, in tanks. 4 months ageing on fine lees before bottling.

WINEMAKER'S NOTE

Bright lemon-green in colour. Crisp and dry, with lovely aromas of lemon blossom, green apple and grapefruit. The taste is very refreshing on the palate. Very easy to pair with cuisine, this lovely white wine is beautifully linear and focused, with crystalline citrus fruits on the lingering finish.

WINE AND FOOD PAIRING

Enjoy slightly chilled on its own or with risotto with fennel, lemon and rocket, chicken Caesar salad or warm goats' cheese salad.





IGP CÔTES DE GASCOGNE 100% SAUVIGNON BLANC