

INITIAL Blanc Sec

AOP Gaillac



Soil type : Chalky clay, south east exposure.

Grape Varieties : Mauzac , Loin de L'Oeil , Sauvignon .

Average age of vines : 20 years.

Vinification : Picking, pneumatic pressing, cooling to stabilise fermentation, controlled temperatures, 5-6 months "élevage sur lies". Bottled in April/May after clarification and filtration.

Colour : A clear young lime green colour.

Bouquet : Intense and fresh; aromatic strength; aromas of spring flowers (lime, hawthorne, violet...) and dried fruits. An elegant wine which expands on opening.

Taste : Well balanced; an enveloping, rich taste, which lasts. An after-taste of spring flowers which explodes on your palate (elder, lime, hawthorne acacia...) and as a crowning finale, a touch of nutmeg.

Temperature: At around 8 C, this wine is perfect, a wine with form and balance, that will leave you with pleasant memories. A wine that you can drink, or keep; an excellent wine using local varieties.

Ideal with: Aperitif, or with fish or shellfish, veal or chicken.

Production : 5 000 bouteilles.

Distinction : Médaille d'Or 2022 du concours des vins du Sud-Ouest à Toulouse. **2021**
Médaille d'Or 2023 du concours général agricole à Paris **2022**