



Cuvée Jean-Paul Gascoigne, 2016

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Super aromatic nose with intense herbaceous nettle and citrus. The palate has some weight with soft and approachable stone-fruits. Hints of citrus stay through to the finish. Medium dry, well balanced and easy-drinking..

FHW027

Pay de Cotes de Gascoigne

Gascony, France

White

11.5%

Screwcap

Ugni Blanc, Colombard

HOW IT'S MADE

On delivery to the cellar the grapes are cooled by gas (CO₂), undergo maceration for 6 to 15 hours and are then pneumatically pressed. Alcoholic fermentation is started by cultured yeast and once fermentation is complete, the wine is conserved on the lees to retain maximum freshness.

TASTING NOTES

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FOOD MATCH

An easy quaffer by itself or enjoy with light chicken dishes or simple cheese sandwiches.

AWARDS

ALLERGENS

Contains sulfites and no other allergens
