



Le Cèdre Diffusion Blandine Le Blanc

Area of production	IGP Côtes de Gascogne
Grape varieties	50% Colombard-40% Ugni blanc, 10% Sauvignon Blanc
Soil and climate	The vineyards are located in the Gers on two types of soils : Limestone/Clay and Silica/Clay. The climate is semi-continental
Type of winemaking	Skin maceration for 24 hours. Slow pressing by pneumatic pressure. Cold settling for 48 hours. Slow fermentation, ageing on the lees.
Tasting notes	The color is bright, golden with greenish tints The nose is straightforward, slightly spicy and delicate. Crunchy and aromatic on the palate. You can preserve this wine for 3 years in good conditions of storage (10/15°C and hygrometry > 70%).
Food recommendation	This wine can be enjoyed by itself as an aperitif. It pairs perfectly with seafood, fish and cheese.

