

DOMAINE DE GUILLAMAN

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COLOMBARD UGNI BLANC

GASCONY • SOUTHWEST • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Domaine de Guillaman is a sixth generation family-owned wine estate in Gascony, south-west France. Dominique Ferret took over the estate from his grandfather, Albert, and took the family business away from the traditional production of Armagnac to the production of high quality table wines under the Côtes de Gascogne IGP.

Wine Making

Fermentation takes place at low temperatures, then the wine matures few more weeks in the yeast cells to give a wonderful character. For preparation, the grapes are harvested on soils calcareous clay.

Food Suggestions

Pairs well with shellfish, spicy food, poultry dishes, lean fish, goat cheese, aperitif, and cured meat.

TASTING NOTES

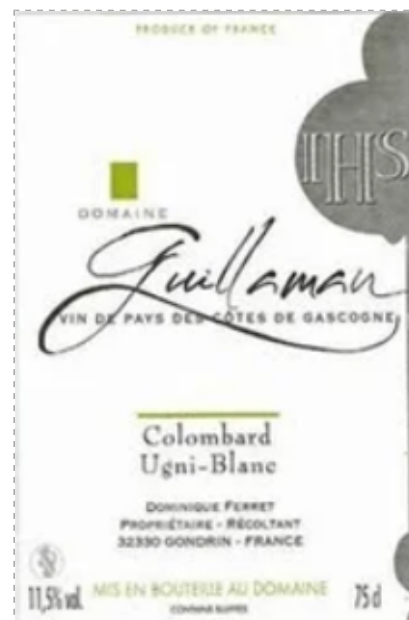
Bright straw yellow color. Aromas of spring flowers and delicious exotic fruits with a hint of citrus. The mouth greets you with fruity flavor, fresh and light with hints minerals and lively acidity. Its finish is smooth, long and persistent on the palate.

80% Colombard & 20% Ugni Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 11
- Class: White

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

