

PYRÈNE  
**PYRÈNE CUVÉE MARINE BLANC**

CÔTES DE GASCOGNE • SOUTHWEST FRANCE • FRANCE •  
EUROPE

**TECHNICAL DETAILS**

**The Estate**

Located in the heart of the South-West, at the very foothill of the Pyrenees in Pau, the Lionel Osmin & Cie Maison is constantly bottling the essence of their unique regional grapes and idyllic landscapes.

**Wine Making**

Harvest from early September for the Sauvignon Blanc until mid-October for the Gros Manseng. Skin contact maceration 8 -18 hours before a progressive and gentle pressing. Grapes are separated for fermentation.

**Food Suggestions**

Pairs well with oily fish, seafood or a vegetarian dish, falafel sandwiches, international dishes, and poultry based entrées.

**TASTING NOTES**

This Cuvée Marine is fresh and fruity, with aromas of grapefruit, gooseberry and a flinty salinity. On the palate is expressive, with a special texture given by a short maceration on the skins before pressing; vibrant and with a minimal saltiness that enhances its flavours.

**Colombard, Sauvignon Blanc & Gros Manseng grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



**VINTAGE DESCRIPTION**

- Available Size: 750mL (12 pc)
- Screw-Cap
- ABV%: 10.5
- Class: White

**VINTAGE IMPORTS**

Importer & Distributor of Wines & Spirits

