

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

