



BELLEVIGNE SAUVIGNON BLANC COTES DE GASCOGNE

SKU: FRBVSBC

The Bellevigne project is dedicated to sourcing the finest parcels of grapes from trusted yet little-known growers in the South West of France. Centuries of experience in the vines is combined with cutting-edge winemaking to produce wines of great varietal character and expression.

The beautiful Gascony landscape stretches from the Atlantic Ocean to the Pyrenees, providing a fascinating array of terroirs. The Mediterranean influence brings long, sunny days and rich, ripe grapes, while the contrasting cooling ocean breezes from the nearby Atlantic lend the wines freshness and elegance.

The grapes first undergo a six hour skin-contact in order to extract as much fruit aroma as possible. After a very gentle pressing, the must is meticulously cold settled. The fermentation is then carried out at a cool temperature in stainless steel tanks. A three month ageing on the lees gives smoothness and texture to the wine.

Grape: Sauvignon Blanc and Colombard

Tasting Note: Fantastic purity, with aromas of ripe mandarine, grapefruit, elderflower and fresh herbs with a juicy, leading to a tangy, lipsmacking mouthfeel.

Closure: Screwcap

Vintage: 2021

Farming Practices: Vegan - Contains Sulfites

