VIGNERONS mais autrement
BORDEAUX · SUD-OUEST

Coste Motte

Sauvignon Blanc
IGP Atlantique - 2023 - **WHITE**

PRESENTATION

COSTE MOTTE, a mysterious name full of history. Not far from Gironde-sur-Dropt, at the heart of the Entre-deux-Mers, this wine with colored reflections comes to whisper the delights and scents of yesteryear. The secret of an expertise since 1965 kept by men and women gathered around a tradition, about vine and sharing. Winegrowers who passed from generation to generation the knowledge of this soil and made the best of these vineyards.

THE WINE

VARIETALS: Sauvignon blanc 100%
WINEMAKING / AGEING: Traditional

TASTING

The wine has a bright, pale yellow color with subtle green reflections, indicating its youth and freshness.
On the nose, it reveals intense aromas of citrus fruits, particularly grapefruit and lemon, intertwined with hints of freshly cut grass and delicate floral notes.
The palate is crisp and vibrant, with a well-balanced acidity that highlights flavors of zesty lime, green apple, and a touch of minerality, leading to a refreshing, clean finish.

SERVING / FOOD PAIRINGS

SERVING: 9°C
FOOD PAIRINGS: Goat Cheese and Herb Stuffed Zucchini Flowers. Grilled Asparagus with Lemon and Parmesan. Citrus-Marinated Ceviche.

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.