VIGNERONS mais autrement
BORDEAUX · SUD-OUEST

Coste Motte

Sauvignon Blanc
IGP Atlantique - 2023 - **BLANC**

PRÉSENTATION

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.

LE VIN

CÉPAGES: Sauvignon blanc 100%
VINIFICATION / ÉLEVAGE: Traditional

DÉGUSTATION

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.

SERVICE / ACCORDS GOURMANDS

SERVICE: 9°C
ACCORDS GOURMANDS: Goat Cheese and Herb Stuffed Zucchini Flowers. Grilled Asparagus with Lemon and Parmesan. Citrus-Marinated Ceviche.

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION.