

Carrelot des Amants

IGP Côtes de Gascogne - 2023 - **WHITE**

PRESENTATION

In the very old villages of the South-West, the narrowest alleyways were called “carrelots.” It was there, in the shade of the stone walls, that lovers would meet...

Legend has it that Queen Margot and her lover, Charles de Balzac, known as “Bel Entraguel,” Lord of the Bastide de Dunes, were once caught enjoying a glass of Brulhois wine. A symbol of forbidden and passionate love, our Carrelot des Amants range delicately embodies the singular character of South-West wines.

THE WINE

VARIETALS: Sauvignon blanc 80%, Gros manseng 20%

WINEMAKING / AGEING: Pressing after a short skin-contact maceration. Clarification by flotation. Low-temperature vinification (16–18°C).

TASTING

With its pale yellow color, Carrelot des Amants reveals a typically Sauvignon nose with citrus notes.

The palate shows flavors of grapefruit and pineapple, finishing with a refreshing touch of freshness.

SERVING / FOOD PAIRINGS

SERVING: Serve between 7° and 10°C.

FOOD PAIRINGS: A perfect wine to pair with a seafood platter, grilled fish, summer salads, pizzas, Asian cuisine, or goat’s cheese.

