

Sésame

IGP Côtes de Gascogne - 2025 - **WHITE**

PRESENTATION

Sésame is a range of varietal wines that focuses on fruit, roundness, and immediate pleasure. Available in red, rosé, and dry white, Sésame is perfect for an aperitif as well as throughout the meal.

This Côtes de Gascogne Blanc comes from a 15-hectare vineyard on clay-limestone soils, located in the north of Gers and the south of Lot-et-Garonne.

THE WINE

VARIETALS: Sauvignon, Gros manseng

WINEMAKING / AGEING: Pressing after a short skin-contact maceration. Clarified by flotation and fermented at low temperatures (16–18°C).

TASTING

With its pale yellow color, Sésame Dry White reveals a Sauvignon-style bouquet with citrus aromas. Notes of grapefruit and pineapple come through, with a refreshing finish.

SERVING / FOOD PAIRINGS

SERVING: Serve between 7° and 10°C.

FOOD PAIRINGS: It is ideal for aperitifs and cocktail-style gatherings, as well as seafood platters, grilled fish, summer salads, pizzas, or even Asian cuisine.



vignerons-autrement.com



[vigneronsautrement](https://www.facebook.com/vigneronsautrement)



[@vigneronsautrement](https://www.instagram.com/vigneronsautrement)



[terre-de-vignerons](https://www.linkedin.com/company/terre-de-vignerons)