

B.A.BA

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

PRESENTATION

B.A.BA is a range of varietal wines that focuses on fruit, roundness, and immediate pleasure.

Available in red, rosé, dry white, and sweet white, B.A.BA is perfect for an aperitif as well as throughout the meal.

The vineyard covers 15 hectares of clay-limestone soils, located in the north of Gers and the south of Lot-et-Garonne.

THE WINE

VARIETALS: Sauvignon blanc 70%, Gros manseng 30%

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

TASTING

With its pale yellow color, B.A.BA 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



@vigneronsautrement



terre-de-vignerons