



TECHNICAL SHEET

region: Bordeaux
appellation: AOC Bordeaux
cuvée: Cuvée Gaïa
colour: white
vintage: 2016
% alcohol: 12 %
bottle size: 75 ML

Anne-Cécile, our winemaker, has revived the three historic white grape varieties of Bordeaux, and elaborated a well balance blend, where the qualities of each of them come out naturally



TERROIR

soil: clay and limestone
location: on top of the Dordogne river bank
plantation density: 4600 vines/hectare
year of plantation: 2011
grape varieties: Sauvignon blanc, Sémillon and Muscadelle



TECHNICAL DATA

harvest: manual
aging: in S/S tank
bottling: december 2016
production: 4000 bottles



TASTING

colour: pale yellow
nose: white fruits, exotic fruits, a touch of citrus
taste: round with a well balanced acidity



SERVING SUGGESTIONS

to serve: 9-11°C
food pairing: seafood, fresh oysters, white fish, perfect for an afterwork drink
to drink: now and up to 2 years after bottling to enjoy its freshness