

DOMAINE LE CAILLAOUS



Colombard Sauvignon IGP Côtes de Gascogne

GRAPE VARIETY

70% Colombard, 30% Sauvignon Blanc

VINIFICATION

Sustainable vineyard practices. Produced in stainless steel under temperature control. Brief maceration with skin contact. Fermentation at 62°F. The wine is kept cold and in contact with the lees for 10 days to enhance aromatics.

DOMAINE

The Domaine was purchased by Clément Cambos in 1945. He is now 92 years old and still works in the vineyard with his Grandson, Nicolas, who took over in 2003 after completing oenological studies at the University of Bordeaux. Caillaous is located in the heart of Gascony in the Armagnac-Tenareze appellation. The climate is temperate with oceanic influences. The soil here is alluvial and composed of limestone, sand and clay. These factors make the area ideal for the production of light aromatic white wines.

TASTING NOTE

Very pale lemon gold color. Expressive peach and grapefruit aromas with hints of herbs and flowers. Light, dry, fresh and lively with ripe citrus fruit flavors and hints of minerals and herbs.

FOOD PAIRINGS

Excellent as an aperitif. Perfect for seafood and fresh cheeses.