

LAGARDE



Comté Tolosan
Indication Géographique Protégée
Produce of France

The LAGARDE range offers some of the finest Languedoc classic wines: fresh and charming, with a packaging that expresses strength, character and simplicity.

This cuvee was produced and selected in the South-west of France, in the Gers region, located 80 km far away from the historic city of Toulouse, towards the South West. This land is strongly influenced by an oceanic temperate climate and by the abundance of sun. Fresh nights and sunny days are perfect for producing very aromatic white wines.



Grape Variety

Ugni- blanc and Colombard

Vinification

The winemaking process is led in order to respect the berry integrity and to preserve the delicate perfumes of these grape varieties.

The grapes first undergo a 6 hours skin-contact in order to extract as many fruity aromas as possible. After a very gentle pressing, the must is meticulously cold settled. The fermentation of the clearest juice is then carried out at low temperature.

Winemaker comments

The colour is very pale, bright yellow. The nose is stunning, expressing the delightful notes of Colombard (citrus fruit, pineapple, passion fruit). The mouth is lively, pure, and elegant.

Lagarde white will delight you as an appetizer as well as an accompaniment to seafood or salads. Serve it cold at maximum 10 °C.

