

# MONT GRAVET

## MONT GRAVET WHITE

### REGION:

Gascony, France

### GRAPE VARIETY:

100% Colombard

### VINEYARDS:

The Mont Gravet white is sourced from clay and limestone vineyards around the village of Panjas in the Gascony regions of South West France where Armagnac is also produced. The hillsides on which the grapes are grown are full of small stones called "gravets" and thus the name Mont Gravet. The climate conditions are perfect for the indigenous Colombard grape with warm days and cool nights and are influenced by the Atlantic Ocean.

### WINEMAKING:

The grapes are harvested at night and after 24 hours of skin contact are pressed and the juice fermented for about 15 days at low temperatures to extract maximum aromas. The wine is moved to stainless steel vats for four months where it is regularly stirred on its lees to extract maximum flavors. Malolactic fermentation is blocked to preserve the bright freshness of the wine.

### TASTING:

The Colombard grape is a cousin of the Chenin Blanc grape and so it has similar characteristics being rich and full of flavor on the palate with a lingering finish. However, the aromas of fresh flowers and blackcurrant leaf more resemble Sauvignon Blanc.

### FOOD PAIRING:

Ideal with all spicy dishes like as well as all seafood, chicken and cream based pastas. Also a great aperitif.

### TECHNICAL NOTES:

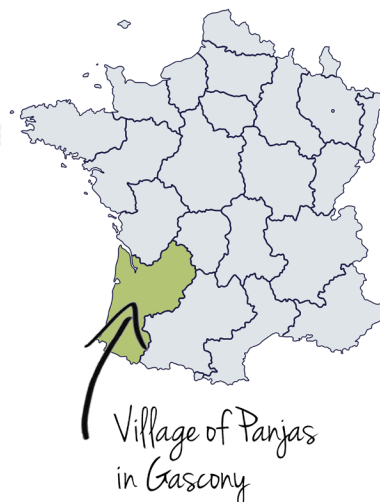
Alcohol 11.5% | PH: 3.15

Acidity: 6.13 g/L

Tartric Acidity: 2.85 g/L



UPC# 0 89832 41200 7  
12pk | 750ml



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