

# MONT GRAVET

## WHITE BLEND 2025 CÔTES DE GASCOGNE

Mont Gravet is a tribute to the special terroirs from which we have sourced this range of artisanal wines. Mainly situated on south exposed gentle slopes called "Mont", the grapes benefit from the warm sun, while the mists from the Atlantic Ocean to the west and Mediterranean Sea to the east bring cooler winds. The vines are grown on clay soils and rolled pebbles called "Gravet" forcing the roots to go deep into the ground to find water, enhancing the wine's elegance. Mont Gravet is a brand of tradition and authenticity, that reflects the true potential of wines from the South of France and South West France.

### APPELLATION:

Pays d' Oc

### VARIETALS:

50% Sauvignon Blanc | 50% Colombard

### VINEYARD:

200m on average elevation. Rocky top-soils with well-drained clay and sandy sub-soils. Average age of the vines: 15 years. Average yields: 80 hl./hectare.

### HARVEST:

Mechanical harvest, by night

### VITICULTURE:

The grapes come from vineyards located around the town of Eauze, in the heart of the Gascony wine region. Framed by the mountains of the Massif Central and the Pyrenees, the Côtes de Gascogne area shares land with a selection of other great wine regions such as Armagnac and Madiran.

### WINEMAKING:

Grapes are vinified separately and pressed with pneumatic press. The deposit from the must is filtered and added to the pressed juice, increasing the aromatic potential. Slow alcoholic fermentation in stainless steel tanks, for 15 days (14°C to 16°C). No malolactic fermentation. The wine is aged on its fine lees for 4 months, in stainless steel tanks. Crossflow filtration before bottling.

### WINEMAKER'S NOTES:

Vibrant and intense aromas of pears, grapefruit and lychees. The mouth is refreshing, juicy and well balanced, with a clean, dry finish.

### FOOD PAIRING:

To be enjoyed on its own, as an aperitif, or with a light salad, pasta or grilled fish.

**ALCOHOL:** 11% vol.

**RESIDUAL SUGAR:** 4 g/L **PH:** 3.65

**TOTAL ACIDITY:** 4.97 g/L



UPC# 0 89832 41200 7  
12pk | 750ml

