



l'Escargot

Sauvignon Blanc IGP Côtes de Gascogne

Wine & Dine

As an aperitif, with shrimps, delicate frozen seafood, whelks in mayonnaise, cold langoustine in mayonnaise, smoked salmon, fish terrine, beef stew, white asparagus gratin, fish fried fish, terrine of Saint-Jacques, mozzarella tomatoes, Parisian fishes, goat's cheese...

Tasting notes

Eye - A white wine of pale colour, with green reflections and translucent shades. The wine is brilliant, light, and clear. It is rich and full bodied when swirled in the glass

Nose - To smell we happily find the typical aromas of Sauvignon with richer and softer connotations. We have found in it aromas of white fruit compotes, pears, peaches, some mineralitie as well as a hint of gun powder. On airing it is joined by aromas of citrus fruit confits and honey. A smell that combines sweetness and freshness.

Palate - To taste, the wine proclaims its richness with a sweet and fleshy bouquet. Then the texture binds itself with more bubbly and light sensations creating a lovely mineralitie. The taste lingers in the mouth and at the finish we discover honey-like and compotes sensations. A perfect balance of liveliness and sweetness. All the same it remains a dry wine at the end.