l'Eclat

Our vineyard has a High Environmental Value certification

Dry white wine

Appellation : IGP Côtes de Gascogne

Terroirs : Clayey-siliceous hillsides facing south and silty-siliceous plateau.

Grape varieties : Colombard
Ugni Blanc
Gros Manseng
Sauvignon Blanc



Vinification and Aging

Mechanical harvesting by night from mid september for Ugni Blanc, Colombard and Sauvignon blanc until mid october for Gros Manseng. Destemming. Skin contact maceration at cold temperature between 8 and 15 hours. Pressing. Grape varieties are separated into tanks for fermentation at 18°C. Aging in tanks under fine lees for 4 months. Pomp over of the lees for a better extraction of the aromas. Blending, filtration and bottling.

Tasting notes

L'Eclat offers a pale yellow colour with green tints. The nose, fresh and fruity, reveals notes of citrus (grapefruit, lemon). On the palate, it's fresh, round, delicate and the fruity aftertaste is very pleasant.

Food and wine combinations

L'Eclat is a pleasure wine that you can drink enjoy with friends as an aperitif or on shellfish, grilled fish. It will surprise you on a Comté cheese or sheep cheese from the Pyrenees Mountains.

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