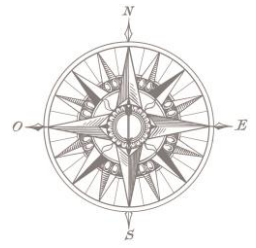




GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



PIGMENTUM

IGP Côtes de Gascogne

Sauvignon White

- Varietal:** Sauvignon (100%)
- Terroir:** Tawny sands and boulbènes bring together alluvium and clay soils. With an oceanic and temperate climate, the Gers is in a privileged position: just the right amount of sun, rain and coolness.
- Wine-Making:** Very advance winemaking with cold fermentation in non-oxidative system to preserve the fruit and the finesse of sauvignon.
- Tasting:** This white wine has a beautiful crystalline pale color. This wine is a very seductive Sauvignon Blanc. The nose is appealing with exotic fruits and citrus aromas. The mouthfeel is nicely balanced between acidity and fruitiness, the finish is persistent and refreshing.
- Food and Wine Pairings:** It pairs well with shellfish, seafood and grilled fish or fish in sauces. It is also an ideal companion for poultry of which the Gascogne is a leading producer: an opportunity to suggest a menu with ingredients from the same region.
- Aging potential:** Drink young.
- Serving temperature:** 10°C / 50°F
- Range:** Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Côtes du Lot, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.
- Packaging:** 6 Packs 12 Packs

