Du Neuf en Gascogne Colombard Plaimont 2023



Region

The terroir across the Côtes de Gascogne area is transitional, with the maritime effect of the Atlantic ocean giving way to a more continental climate in the east of Gers. In the east, summers are warmer and drier, and the clay limestone soils retain water more effectively. Nearer the coast, loose, sandy soils with good drainage and high rainfall characterize the vineyards. The wines of Gascogny provide reliable, fresh whites from a combination of Ugni Blanc, Colombard, Sauvignon Blanc and Chardonnay, and assertive, mineral rich reds from a base of Tannat.

Producer

In 1979, three wine cellars in the towns of Plaisance, Aignan and Saint Mont, combined their forces and their initials (PL for Plaisance, Al for Aignan and Mont for Saint-Mont) to create a union of cooperatives, which became Plaimont in Saint-Mont, in the Gers. Another major wine cellar, Condom (the Côtes de Gascogne and Côtes du Condomois PGIs) joined them in 1999. Located in the heart of South-West France, Plaimont's vineyards stretch out over a uniquely rich terroir from the foothills of the Pyrenees to the rolling hills of Gascony.

Tasting Notes

This colombard has a naturally low alcohol content. This was managed in the vineyards, by reducing height of the vine and leaf canopy, and harvesting a week earlier than usual, keeps sugar content in grapes exact. Fermentation is stopped at 9° and the wine is kept on lees at 1-2 degrees celcius to avoid refermentation. Due to the naturally low alcohol level, this is a balanced and refreshing wine with notes of Lemon and grapefruit.

Food

Delicious served as an aperitif, or perfect with grilled white fish or salads in the summer.

Technical Informati	on		
Country	France	Dry/Sweet Style	Off dry
Region	South West - Gascogne	Alcohol Content	9%
Grape(s)	Colombard (70%)	Closure Style	Screw cap
Type	Ugni Blanc (30%) White	Organic/Biodynamic	No
Style	Crisp	Allergens	Milk:
	5 51		Egg:
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian:
Body Style	Light bodied		Vegan:
Sustainable	Yes-certified sustainable		



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No No

Yes

Yes