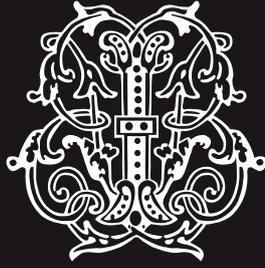


GOURGASSE



IGP COTEAUX D'ENSÉRUNE

GRAPE VARIETIES:

A blended of 70% Chardonnay and 30% Viognier.

TASTING NOTES:

The exceptional terroir of the Gourgasse-Neuve Estate, with its clay-limestone soil belonging to the formation of the yellow marls of the Miocene epoch, and the originality of its blend combined with the quality of the maturing process have bestowed on this rare wine a surprising brilliant straw yellow hue with green tints; the nose shows itself to be very expressive and complex, combining at the same time hints of pineapple and acacia blossom. On the palate, the attack, perfectly well rounded, gives way to a fine freshness which supports the pleasant aromatic harmony of this rare and precious wine.

This wine will express itself marvellously with an aperitif or as an accompaniment for foies gras, fish and shellfish.

VINIFICATION AND AGING PROCESS:

The yield is kept at 20hl/ha for the Chardonnay and the Viognier which are trained on wire, using the gobelet pruning system.

The grapes are harvested at a high level of maturity.

The harvest which is totally de-stemmed is carried out at night by machine.

When the clarified juice has been run off, there follows an alcoholic fermentation lasting for 20 to 25 days.

Temperatures are controlled at around 18°C (64.5°F).

When the alcoholic fermentation is finished, the wine will have sulphur added to it, so as to block the malolactic fermentation.

The wine is matured in stainless steel tanks and the lees are stirred for 90 days. In the 3 months following, fining and filtering are carried out before the bottling takes place.

TEMPÉRATURE DE SERVICE :

Serve cool at around 10°C (50°F).



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