



## DOMAINE PLAIMONT COLOMBELLE COLOMBARD SAUVIGNON BLANC 2021/\$10.99



### DESCRIPTION

Situated in the heart of South-West France, the Plaimont vineyards stretch from the foothills of the Pyrenees to the hills and valleys of Gascony covering a uniquely rich terroir. A thousand winegrowers defend the ideals of a cooperative and are committed to managing their vineyards with respect for both the environment and their own time-honored traditions. With a combination of local grape varieties, knowledge and rigorous hard work, the members of Plaimont have succeeded in producing extremely high-quality wines from the terroirs of Madiran, Pacherenc du Vic-Bilh, Saint Mont and Côtes de Gascogne.

The Côtes de Gascogne appellation covers the fantastically exposed hillsides between the Pyrenees and the Atlantic. With warm days and chilly nights, the appellation boasts a particular climate ideal for the development of the grapes optimal aromatic expression. The climatic influence of the ocean to the west conjugated with the mountains to the south, guarantees sunshine without drought.

First created about thirty years ago following the rediscovery of the Colombard grape, Colombelle has since become THE emblematic wine of Côtes de Gascogne. Known throughout the world for its inimitable aromatic style, Colombelle's vivacity and freshness offers a mirror image of a region of South-West France niched between ocean and mountain range: exuberant and crisp.

### Domaine Plaimont Colombelle Colombard Sauvignon Blanc 2021

The wine is a blend of 80% Colombard and 20% Sauvignon Blanc. The different grape varieties are harvested at optimal maturity during the night to preserve their aromas and are then

vinified separately. A maceration of 8 to 12-hour period of skin contact for the Colombard grapes only. Free-run wine is drained off with the help of gentle pressing in a pneumatic press with no air contact; the press must be systematically removed. Alcoholic fermentation takes place at a temperature maintained between 18°C and 19°C which allows the aromatic potential of citrus and tropical fruit full expression. It does not undergo malolactic fermentation.

Maturation in stainless steel tanks to preserve the aromatic potential and natural liveliness of the wine, especially by maintaining it at a low temperature and on the lees until bottling.

The soil is ploughed between the rows of vines to avoid early drought conditions which are particularly harmful to the aromatic expression of white grape varieties (especially Colombard). The vigorous nature of the vine is encouraged as it enhances the liveliness of the fruit. Use of modern equipment and methods allows for a sustainable development approach to the vineyard and its consequent protection.

## Tasting Notes

### **NOSE:**

This wine displays a powerful and complex nose of pineapple and passion fruit aromas intertwined with floral notes.

### **PALATE:**

A seductive, fresh, and opulent palate is beautifully balanced between aromatic richness and elegant vivacity. A remarkably well-balanced wine.

### **PAIRING:**

A pure delight as an aperitif before the meal even starts! After which it goes fantastically with all seafood and the best with grilled fish!

### **WINERY WEBSITE:**

[Plaimont : Madiran wine, Pacherenc, Saint Mont & Côtes de Gascogne](#)

# Cotes de Gascogne I.G.P., Sud-Ouest, France

