



La Marina

Cuvée Océane 2017

Area of production	IGP Côtes de Gascogne
Grape varieties	60% Colombard-20%G.Manseng, 20% Sauvignon Blanc
Soil and climate	The grapes used to produce this wine grow in the heart of Gascony, at domaine de Ménard near the town of Eauze
Type of winemaking	Skin contact for one night before pressing and cold settling. Vinification and ageing (3 months) in stainless steel tanks. Ageing on fine lees confers aromatic intensity and volume.
Tasting notes	The colour is pale yellow with shiny tints. The nose presents typical notes of citrus, grapefruit, pear and peach, as well as white flowers. On the palate this wine is round, fresh and aromatic with a pleasant crispy/fruity balance
Food recommendation	Serve at 12°C with grilled fish, shellfish and summer salads.
Medals & prices	Concours Lyon:argent

