



LA CONSOMMATION DE BOISSONS ALCOOLISÉES PENDANT LA GROSSESSE, MÊME EN FAIBLE QUANTITÉ, PEUT AVOIR DES CONSÉQUENCES GRAVES SUR LA SANTÉ DE L'ENFANT.

Named after the ladybug found in our vineyards, this Colombard wine comes from the best "terroir" of the south west of France and is elaborated using some modern and innovating winemaking techniques. The screwcap, chosen by our winemaker, will allow the preservation of its sensitive fruity flavours.

Côtes de Gascogne

INDICATION GÉOGRAPHIQUE PROTÉGÉE

PRODUCT OF FRANCE

750 ml

11.5% Alc by vol.



3 760078 211513

MIS EN BOUTEILLE POUR SOVINO A F11300 PAR SA - BOTTLED FOR SOVINO AT F11300 BY SA

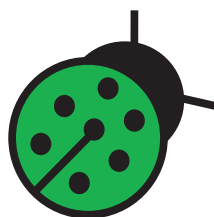
www.coxwines.fr



FLASH ME WITH YOUR PHONE

CONTAINS SULFITES

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



[COX]*

Colombard

2013

GRAPE VARIETY

95% Colombard, 5% Sauvignon Blanc

ORIGIN

Indication Géographique Protégée (IGP) Côtes de Gascogne

Produced in a cool climate vineyard located in the heart of the Gascony area.

WINEMAKING

Agronomical practices to enhance the nitrogen and flavours prior to harvest

Machine harvested in the early morning

Reductive winemaking techniques - Skin contact for 12 hours at 12°C

Fermentation at 18°C - use of a selected yeast (*Torulaspora delbrueckii*) in addition to the normal yeasts to get the complexity of a «wild» yeast fermented wine

Aging on the lees - crossflow filtration - cellulose gum (CMC) tartaric stabilized

Dissolved oxygen follow up during aging and transfers

0.45 µm sterile filtration and screw cap with a saranex seal

LABORATORY ANALYSIS

| | |
|----------------------------|---|
| Alcohol : | 11.1 (%vol) |
| VA : | 0.25 g/l H ₂ SO ₄ |
| TA : | 5.93 g/l H ₂ SO ₄ |
| pH : | 3.20 |
| CO ₂ : | 950 mg/l |
| Sugar : | 5.9 g/l |
| Free SO ₂ : | 40 mg/l |
| Total SO ₂ : | 118 mg/l |
| Dissolved O ₂ : | 0.85 mg/l after bottling |



TASTING

Very aromatic Colombard wine with boxtree, grapefruit and passion fruit notes.

Soft attack and well balanced in the palate. To be enjoyed at 8-10°C

FOOD PAIRINGS

This Colombard is purely a delight to drink as an «apéritif» wine !! He will pleasantly accompany seafood and oysters, pasta dishes and white meat.

A wine by SOVINO - FRANCE (www.coxwines.fr)