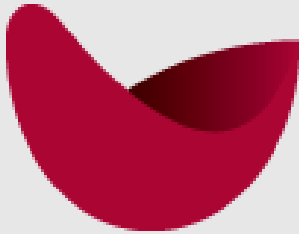


# Cuvée Jean-Paul Gascogne Blanc de Blancs Sec, Pays des Côtes de Gascogne



**Producer:** Cuvée Jean-Paul  
**Winemaker:** Boutinot France winemaking team  
**Country of Origin:** France  
**Region of Origin:** Gascony  
**Grapes:** Colombard 75%, Ugni Blanc 25%  
**ABV:** 11.5%  
**Case Size:** 6x75cl  
**Vintage:** 2015  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



## The One-Liner

A deliciously aromatic, bright and zingy dry white!

## Tasting Note

A fresh nose of lime, basil, freshly cut green grass and guavas. The medium-bodied palate continues with more green fruits and flowers; figs and tobacco flowers.

## Producer Details

We began working with growers in Gascony in 1982 and we've been blending their elegant and expressive wines ever since. Every year our Master Blender Samantha Bailey selects from dozens of parcels to achieve definition, purity of fruit and length of finish in every wine.

Since its inception, Cuvée Jean-Paul has formed the backbone of our company. After over 30 years of production and continuing success, Cuvée Jean-Paul remains Boutinot's biggest selling house-wine in the UK; wine with elegance and flavour and above all, consistent quality, drinkability and downright great value.

## In The Vineyard

The rolling hills between the scattered medieval towns and villages of Gascony are predominately white wine country. Designated Pays de Gascogne in 1982, it was to here that Boutinot were drawn to source white wines from the locally grown Colombard and Ugni Blanc grapes. Vines are trained using the Guyot system and vigorous grape selection is used to capture the fresh aromatics and flavour of this Blanc de Blancs from the southwest province of Gascony.

## In The Winery

On delivery to the cellar, the grapes are cooled by gas (CO<sub>2</sub>), undergo maceration pelliculaire for 5-15 hours, then pneumatique pressing, and debourbage a froid. Alcoholic fermentation is started by cultured yeast and once fermentation is complete, the wine is conserved on the lees to retain maximum freshness.

## Awards & Press

2012 Vintage: Berliner Wein Trophy 2013 - Gold

2011 Vintage: Sommelier Wine Awards 2013 - Silver

2010 Vintage: Sommelier Wine Awards 2012 - Silver

## Food Recommendations

Ideal as an aperitif or with fish and chips, simple vegetable or salad dishes.

2009 Vintage: Sommelier Wine Awards 2011 - Silver