# Les Cépages Oubliés Gros Manseng Colombard, Pays des Côtes de Gascogne



Producer: Les Cépages Oubliés

Winemaker: Boutinot France winemaking team

Country of Origin: France Region of Origin: Gascony

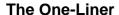
Grapes: Gros Manseng 70%, Colombard 30%

**ABV: 12%** 

Case Size: 6x75cl Vintage: 2014

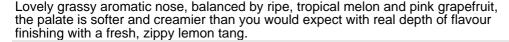
Suitable For: Vegetarians and Vegans

Closure Type: Screw Cap



Fresh, racy and instantly appealing. Fruit salad in a glass!

# **Tasting Note**



## In The Vineyard

Grapes are machine harvested in the early hours of the morning. Grapes from older parcels of vines are picked and vinified separately.

### In The Winery

We have beens sourcing whites from Gascogny for many years now and we have capitalised on improvements in quality as vinification techniques have advanced. This blend of Gros Manseng and Colombard works brilliantly, combining tropical tang with freshness and zip. Cooling the grapes prior to pressing, vinification using temperature controlled tanks and neutral yeast are elements essential to the purity of flavour in the finished wine.

#### Awards & Press

2013 Vintage: The Wine Merchant 'Top 100' 2015

2012 Vintage: Sommelier Wine Awards 2014 - Gold

2013 Vintage: "As the name suggests, Boutinot's Les Cepages Oublies range aims to bring lesser-known grape varieties to the attention of consumers in a set of affordable French wines. This Gascon example is mostly focused on the more characterful - and dominant - player in the blend, Gros Manseng, which brings the tang and zip to a dry white that the Top 100 judges described as "zingy and aromatic with a getle honey note on thee mid-palate. An uplifting glass, and just terrific value." The Wine Merchant 'Top 100' 2015, Judges

Comments

2012 Vintage: "Ripe melon, lime leaves and elderflower blossom on the nose", "Plump fruit with crisp, lively notes of greengage, citrus, fruit and herbs.", Sommelier Wine Awards 2014, Judges Comments

2011 Vintage: "Mineral notes, tropical fruit and ripe peach flavours on a palate of some depth and texture, with a herbaceous undercurrent. 'Lovely length, with plenty of fruit lingering on the finish,' said Gabor Foth of Hakkasan Hanway Place. Partner with grilled or smoked foods." Sommelier Wine Awards 2013, Judges Comments



#### **Food Recommendations**

Delicate white fish to oily sardines and mackerel, roast chicken and vegetarian pasta bakes.

