

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



The One-Liner

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

Tasting Note

Lovely grassy aromatic nose, balanced by ripe, tropical melon and pink grapefruit, the palate is softer and creamier than you would expect with real depth of flavour finishing with a fresh, zippy lemon tang.

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 been sourcing whites from Gascony 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 gentle honey note on the 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 greenapple, 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.

