

# BISCAYE BAIE SAUVIGNON BLANC 2021

## IGP Côtes de Gascogne

### ~ Background ~

The southwest region of France was first cultivated by the Romans and had a flourishing wine trade just as long as that of Bordeaux. In fact it was also a part of the *Gallia Aquitania* province that extended from Toulouse to Bordeaux. The green and generous land of Gascony nestled at the foot of the Pyrenees and on the doorstep of the Atlantic had dedicated practically all of its slopes and valleys to the art of the vine. The beautifully preserved mosaics dating from the Gallo Roman site of Séviac in Montréal du Gers show that vineyards were planted in Gascony over 1600 years ago.

As Bordeaux became an established port city, wines from the “high country” of Gascony would travel north via the Dordogne and Garonne tributaries before being sent to markets along the Atlantic coast. Many Bordeaux wine merchants saw the wines from the Gascony region as a threat to their economic interest in the 13th & 14th century. The Bordelaise merchants therefore established a set of codes, known as the *police des vins*, that stated that no wine could be traded out of Bordeaux until the majority of Bordelaise wine had already been sold. While these policies helped favor wines from Bordeaux, the climate of Gers region has a very privileged position: just the right amount of sun, rain and coolness in order to pamper the vines and let them reach their optimum maturity giving a rich aromatic palette that is both complex and seductive.

While Armagnac remains Gascony’s best-known export, nearly two thirds of the surface area of the region, 13,000 hectares, is dedicated to the production of Côtes de Gascogne wines. Biscaye Baie, named after the neighboring Atlantic bay, hails from the commune of Vic Fezenac, 25km southwest of Eauze, in the heart of Gascony. Biscaye Baie reflects the region’s individual personality through an alliance between the freshness and aromatic expres-

### ~ Winemaking ~

- Cold maceration for 10 hours at 8°C.
- Pressing of the grapes in a pneumatic press.
- Fermentation period of 12 days at 18°C.
- Stainless steel tanks.
- Aging and stirring of fine lees for 1 month.

### ~ Viticulture ~

- **100% Sauvignon Blanc.**
- Clay limestone and fine siliceous soils.
- One parcel of 130 hectares.
- Planting density of 5 000 vines per hectare.
- Average age of vines: 15 years.
- Double Guyot training.
- Continuous work on achieving the largest leaves at the top of the vines as well as light leaf removal with the intention of keeping grapes shaded to preserve aromas from summer heat waves.
- Vineyard technician ensuring 100% traceability of wines.
- Analysis of grapes using DYOSTEM machine - this system measures the concentration of sugar, the size of each berry as well as their color.
- Mechanical night harvest with destemming on the vines. Harvest in early September, depending on the aromatic profile of the grapes.

### ~ Tasting Notes ~

Brilliant pale yellow. Exuberant nose of white flowers, white peaches, pineapple, Japanese nashi pear and citrus fruits. Fresh and crisp in the mouth with a luscious richness in the mid-palate and a nice long finish. This is a wine to be enjoyed at all times or accompanied with seafood, white meat dishes, creamy or garlic based pasta dishes and cheese.

