



Claude Gros, œnologist

BISCAYE BAIE SAUVIGNON BLANC 2022 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.

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 Gascogne. Biscaye Baie reflects the region's individual personality through an alliance between the freshness and aromatic expression of Sauvignon Blanc from the area.

— 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.
- 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.
- Mechanical night harvest with destemming on the vines. Harvest in early September, depending on the aromatic profile of the grapes.

— 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.
- Fining through bentonite and kieselguhr filtration.

— Tasting Notes —

Biscaye Baie has a 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 midpalate 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. Sustainably Farmed

