



PRODUCTA VIGNOBLES
talents durables

GAMAGE

AOC Entre-deux-Mers - White



LOCATION

The Entre-Deux-Mers appellation covers 1500 ha between the Dordogne and Garonne rivers and produces around 88 000 hl per year of dry white wine. Over the years, these two rivers have left layers of sand, gravel and clay, which criss-cross with older limestone rocks. The vineyard is planted on high ground, where the numerous streams have carved out the slopes. Made mostly from Sauvignon and Sémillon (sometimes with the addition of Muscadelle) the white wines of the Entre-Deux-Mers are fruity and acidic, giving a pleasant sense of freshness.

PRESENTATION

For centuries the Entre-Deux-Mers region of Bordeaux has been frequented by pilgrims on the Way of Saint-James. Here they have chanced upon medieval fortified towns, small villages and rivers. Among these is the river Gamage; for practical reasons (the arrival of inhabitants along the river), economic reasons (water mills) and religious reasons, this river has played an important role in the development of the Entre-Deux-Mers

WINEMAKING & AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



VARIETALS

Sauvignon 60%, Sémillon 30%,
Muscadelle 10%



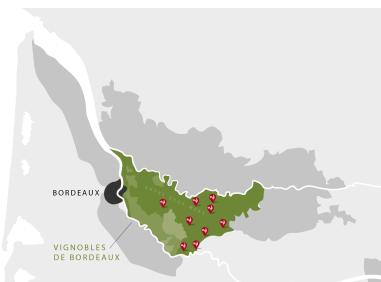
FOOD PAIRINGS

Serve at between 10 and 12°C
with seafood or grilled fish.



TASTING

Pale straw colour with green reflections. Fresh fruit on the nose with light citrus notes. Lively on the palate and long. Fruity, lively and classic.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.