



Maison Marlère SAS
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L'ATELIER

IGP CÔTES DE GASCogne

DRY AND FRUITY WHITE

**COLOMBARD, CHARDONNAY, SAUVIGNON,
UGNI-BLANC, GROS MANSENG**

Vinification

Skin maceration (except Ugni-Blanc).

Pneumatic pressing. Severe static cold settling, stabulation on fine lees. Fermentation by grape variety at low temperature.

Tasting notes

The color is light and limpid. High aromatic intensity, with exotic and floral notes. Fresh on the palate, with a long, fruity finish.

Food pairings

Aperitif, smoked salmon, seafood and shellfish, scallops, sushi...

Serving temperature: 8-10°C

Cellaring potential: drink within 2 years

Alcohol content: 11% alcohol

100% eco-designed packaging

