

# Richelieu

UNOAKED



## Pays Comté Tolosan *Indication Géographique Protégée*

*Produce of France*

The Gascony is a land of tradition and conviviality, nestled in the Pyrenees and at the door of the Atlantic. It produces fresh and very aromatic white wines. Cool nights and warm, sunny days help to obtain these beautiful aromas.

### Grape Variety

UgniBlanc –Colombard

### Vinification

The grapes are picked at night, destemmed and then undergo a skin contact maceration. A gentle and meticulous pressing leads to a soft extraction of the most aromatic juices. Aging is made in tanks to keep a fruity style.

### Winemaker comments

The colour is glossy pale yellow. The nose is very intense and bright with citrus fruit notes dominating floral notes. This is a crispy, fresh, light wine with a very good aromatic persistence. The Medium Dry will be sweeter and velvety on the palate due to higher sugar content.

It will be delicious on its own as an apéritif or with fish for the Unoaked Colombard Ugni.

The Medium dry will be perfect as an appetizer, with Foie Gras or with chocolate cake.

