

# LES PARCELLAIRES DE L'HERRÉ

## Sauvignon Blanc - IGP Côtes de Gascogne

### The Wine Estate



Domaine de l'Herré is located in the heart of Gascony, on the historic terroir of Bas Armagnac. At the borders of these very particular influences of the ocean and the Pyrenees, the richness and potential of these tawny sandy soils offer vineyards alternating sunshine and freshness.

In 2010, Pascal Debon acquired this superb estate of 100 hectares of vines, planted with Sauvignon Blanc and Gris, Chardonnay, Gros and Petit Manseng and Colombard. Very committed to an approach that respects the vines and nature, the Domaine is a pioneer in replacing vine protection products with natural biocontrol products.

Soils  
Fauve Sands

Climate  
Gascony

Yield Efficiency  
70 hl/ha

### Wine making process

A historical Armagnac terroir, the Côtes de Gascogne vineyard extends over 20,000 hectares in the south of the Landes at the bottom of the Pyrenees. Its sunny slopes, cool nights and clayey-silt soils naturally make it the best white soil in the South of France. The grapes, harvested at night, are protected by organic yeasts instead of sulphates in order to avoid the development of undesirable micro-organisms.

The grapes are then placed in an Inertys nitrogen press to prevent any oxidation. After cold stalling and settling, the juices ferment slowly in vats controlled in temperature at 16°C.



### Tasting



#### GRAPES

100% Sauvignon Blanc



#### ALCOHOL

12% vol.



#### CELLARING

1 to 2 years



#### COLOUR

Bright straw with green and golden highlights



#### NOSE

Dominant notes of grapefruit and fresh lemon with subtle vegetal and spicy notes



#### PALATE

The palate is fresh and mineral with a nice volume of fruitiness and elegant nuances of boxwood. Long aromatic persistence



#### PAIRINGS

Aperitif, salmon tartar, shrimp and avocado ceviche



#### SIZE

75 cl, Bib 5 l, Bib 10 l

