

La Galope

SAUVIGNON BLANC



La Galope, the serious French wine that doesn't take itself too seriously. La Galope wines are born from the rich, beautiful vines in Domaine de l'Herré: a superb and vast 130 hectares estate located in the heart of Gascony, at the foot of the Pyrenees, South-West France. Each of our wine experts is as dedicated as our owner – Pascal Debon – to a philosophy of excellence, put into practice with the utmost respect for the local environment. The Gascony region is a unique microclimate, where the fawn, soil and climate work in harmony to produce our award winning wines. Like The Three Musketeers, La Galope is about more than just excellence or international recognition, we're about bon vivant - indulging, having fun and doing it all with a dash of good humour.

• VARIETY and APPELLATION

100% SAUVIGNON BLANC
IGP COTES DE GASCOGNE

• ANALYSIS

ALCOHOL CONTENT	12 % vol
TOTAL ACIDITY	4,8 g/l
RESIDUAL SUGAR	3,0 g/l

• VINEYARD

TERROIR: "Sables Fauves" sandy, clay type soil

PLANTING DENSITY: 4,400 vines per hectare

simple Guyot pruning style

AVERAGE AGE OF THE VINES: 10 years

YIELD: 70hl/ha

• LOCATION

The historic terroir of Armagnac, south of the Landes region, at the foot of the Pyrenees where the Côtes de Gascogne vineyards cover 20,000 hectares. Vines are planted against a backdrop of rolling hills of clay-loam soil, providing a perfect setting to capture the sun, maximise on the cool nights, make it the best terroir for white wine in southern France.

• WINEMAKING

VINE GROWING: bud pruning, excess leaf removal

WINE PRODUCTION: to maintain aromas, the grapes are harvested early in the morning and immediately taken to the state-of-the-art INERTYS press to reduce risk of oxidation during the delicate pressing phase. After cold stabilisation and removal of heavy organic matter, the wines ferment slowly and gently at 16° C.

MATURING: on lees and agitation of fine sediment with constant temperature control.



TASTING

Colour

Bright straw with silver and gold tints.

Nose

Fresh citrus and grapefruit, followed with floral and spicy subtle notes

Palate

Fresh, mineral and fruity. Lingering finish with intense flavours of citrus and exotic fruits.

Pairings

Aperitif, first courses, salads, seafood, goat cheeses.

Temperature

Serve chilled, between 8 and 10° C.

Cellaring

To be drunk young.