

# La Galope

## COLOMBARD/UGNI 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

BLEND COLOMBARD 70% and UGNI BLANC 30%  
IGP CÔTES DE GASCOGNE

### • ANALYSIS

ALCOHOL CONTENT	11,5 % vol
TOTAL ACIDITY	4,9 g/l
RESIDUAL SUGAR	6,0 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

Subtle notes of candied fruits.

### Palate

Intense flavours of citrus and exotic fruits. Sweetness and freshness balanced.

### Pairings

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

### Temperature

Serve chilled, between 8 and 10° .

### Cellaring

To be drunk young.