



PIERRE ET PAPA WHITE 2016

IGP COMTÉ TOLOSON, FRANCE

Type of wine: White

Varietal composition: 70%

Colombard, 30% Ugni Blanc

Vineyard site: Multiple

ABV: 11.5%

TA: 5.5

pH: 4.2

RS: 5.5 mg/l

Viticulture: From 20 year old vines, planted at around 4,000 vines per ha on selected plots in the area of Comté Tolosan

around Toulouse in Gascony. This area benefits hugely from the influence of the Atlantic, giving freshness and acidity and making it perfect for white wine production.

Winemaking: Harvested at night. Six hours skin-contact. Gentle pressing. Fermentation carried out at cold temperature to enhance the subtle fruit flavors. Three months ageing on fine lees.

Winemaker: Multiple

Farming practices: Sustainable

Soils: Clay and limestone soils



A fresh and aromatic wine. Crisp and lively with an abundance of peach, honey, apple and tangy citrus fruit on the palate. A refreshing and highly quaffable wine.

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