

PIERRE ET PAPA





| WINE | WHITE |
|--------------------|---|
| VARIETIES | 90% Colombard, 10% Ugni Blanc |
| VINTAGE | 2014 |
| APPELLATION | IGP Comté Tolosan, France |
| ANALYSIS | Alcohol 11 % |
| VINIFICATION | From 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. 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. |
| TASTING NOTE | This refreshing, medium dry Colombard/ Ugni Blanc blend is from selected plots in Comté Tolosan around Toulouse, Gascony. |
| PRODUCER'S PROFILE | Inspired by the fanciful tales of Pierre Renard and his father, Pierre et Papa is a compact range of high quality, well-balanced whites, reds and rosés made from grapes sourced throughout Southern France. With packaging influenced by old French advertising ephemera, Pierre et Papa's nostalgic feel is very much in tune with the desire to seek out honest value. |
| FOOD PAIRING | Serve this wine very cold as an aperitif, or as a partner with chicken dishes. |

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