

F Chevalier **FAMA EY**

- Name of the Cuvée** Chevalier Famaey Côtes de Gascogne
- Appellation** IGP Côtes de Gascogne
- Terroir** Sandy Clay
- Handling of the Vineyard** Machine harvested in the morning to keep all the freshness!
- Grape Variety** Colombar, Sauvignon, Ugni Blanc & Gros Manseng (% depending on the vintage)
- Vinification** Pellicular maceration between 5 and 8 hours. Temperature controlled vinification at maximum 18°C. The final blending is done after alcoholic fermentation!
- Bottle** Bordelaise Classique – 75cl – 460 gr. - clear
- Maturing** In thermoregulated vats.
- Pairings** As aperitif or with a pasta salad or seafood.
- Drinking tips** Serve at 9°C.
Drink within 2 years.
- Tasting** Very aromatic like White Gascogne wine should be. Superbly intense for a dry fruity white. Grapefruit followed by some notes of flower and fruit like elderflower and white peach. The good balance between the acidity and the fruit makes this wine a truly perfect “apéritif wine” which can also be enjoyed with seafood and pasta dishes!



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Excessive alcohol consumption may damage your health, drink with moderation.