




S^t-AMAND LE BLANC

IDENTITY

Colour	White
Grapes	Chardonnay 40%, Gros Manseng 35%, Sauvignon 25%
Appellation	IGP Côtes de Gascogne
Vintage	2025
ABV	11 % vol
Glucose/fructose	5.38 g/L
Ageing potential	1 to 3 years
Yield	55Hl/Ha

TASTING NOTES

	Yellow colour with golden highlights.
	On the nose, a beautiful aromatic expression with tropical notes.
	Fresh, juicy mouthfeel with beautiful aromas of exotic fruits.

GASTRONOMIC PROFILE

Exotic and spicy. World cuisine combining aromatic power and elegance.



FAMILLE GRASSA
VIGNERON INDÉPENDANT

TERROIR

Soils	Sandy boulbènes and sables fauves
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Age of the vines	20 years
Pruning method	Guyot simple

VINIFICATION

Harvest & vinification technique	Mechanical harvesting with destemming. Lees stirring on fine settling before alcoholic fermentation. The press wines are vinified separately and then delicately worked to add richness and body to the palate. The wines are cold-stored before bottling to guarantee their aromatic freshness.
Maturing technique	Temperature-controlled stainless steel tank between -2 and 0°C.

FORMATS

Closure	Cork or screw cap
Formats	75 cl, 150 cl

ESTATE-BOTTLED