



Entras blanc 2024

IGP Côtes de Gascogne

Product from Organic Agriculture – Certified by FR BIO 10
Product from Biodynamic Agriculture – Demeter Label



75cl - 12%vol

Soil: Burdigalian clay-limestone

Grape varieties: 55% Colombard, 30% Ugni Blanc, 15% Gros Manseng

Average vine age: 30 years

Viticulture: Soil cultivation and cover crops. Green harvesting to achieve even ripeness and vibrant fruit expression directly from the vineyard.

Winemaking: Slow pressing followed by fermentation in tanks using indigenous yeasts. Entras is a dry Gascogne wine with no residual sugar. Wines are racked after fermentation and aged in tanks on fine lees during the first months. This wine is produced in two versions: one filtered and the other unfiltered.

Colour: Pale yellow with green highlights

Nose: Aromas of peach followed by pineapple, then the characteristic citrus notes of the Colombard grape variety.

Palate: A harmonious balance between freshness and aromatic intensity. A dry, light wine with a subtle fruity touch. The finish lingers with continuous citrus aromas, inviting another glass.

Food pairing: Entras 2024 is perfect as an aperitif, on café terraces, or at home paired with fish dishes, Japanese or Thai cuisine. It pairs beautifully with a steamed fillet of pearly pollock served with finely sliced vegetables sautéed in a pan with a drizzle of olive oil.

Aging potential: 24 months

Serving temperature: 8°C



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