



Cuvée Marine



Type & appellation: Dry white -
IGP Côtes de Gascogne



Vintage: 2025



Blend: 60% Colombard - 30% Sauvignon
- 10% Gros Manseng



Alcohol content: 11% vol.



Terroir: Clay-limestone, alluvial soils, and
sandy loam



Vineyards: 3 to 50 years old



Residual sugar: 10 g/L



Tasting notes: Citrus, white fruit, and white
flower notes. Generous palate with a beautiful
finish.



Food pairings: Perfect with spicy dishes or
poultry in cream sauce