



Plaimont

Situated in the heart of South-West France, the Plaimont vineyards stretch from the foothills of the Pyrenees to the hills and valleys of Gascony covering a uniquely rich terroir. A thousand winegrowers defend the ideals of a cooperative and are committed to managing their vineyards with respect for both the environment and their own time-honoured traditions. With a combination of local grape varieties, knowledge and rigorous hard work, the members of Plaimont have succeeded in producing extremely high quality wines from the terroirs of Madiran, Pacherenc du Vic-Bilh, Saint Mont and Côtes de Gascogne.

The appellation

The Côtes de Gascogne appellation covers the fantastically-exposed hillsides between the Pyrenees and the Atlantic. With warm days and chill nights, the appellation boasts a particular climate ideal for the development of the grapes' optimal aromatic expression. The climatic influence of the ocean to the west conjugated with the mountains to the south, guarantees sunshine without drought.

The history of the wine

First created about thirty years ago following the rediscovery of the Colombard grape, Colombelle has since become THE emblematic wine of Côtes de Gascogne. Known throughout the world for its inimitable aromatic style, Colombelle's vivacity and freshness offers a mirror image of a region of South-West France niched between ocean and mountain range: exuberant, crisp, and characterful!

The terroir

Gascony's microclimate - influenced by the Atlantic Ocean to the west and the Pyrenean mountain range to the south - is responsible for the freshness and aromatic typicity of the area's wines. Colombard and Sauvignon grapes, planted on land where Armagnac was once made, are particularly fresh and aromatic, producing lively, easy-drinking wines.

Grape varieties

Colombard	80 %
Sauvignon	20 %

Vineyard management

The soil is ploughed between the rows of vines in order to avoid early drought conditions which are particularly harmful to the aromatic expression of white grape varieties (especially Colombard). The vigorous nature of the vine is encouraged as it enhances the liveliness of the fruit. Use of modern equipment and methods allows for a sustainable development approach to the vineyard and its consequent protection.

Winemaking

The different grape varieties are harvested at optimal maturity during the night in order to preserve their aromas and are then vinified separately.

An 8-12 hour period of skin contact for the Colombard grapes only.

Free-run wine is drained off with the help of gentle pressing in a pneumatic press with no air contact; the press must is systematically removed.

Slight settling.

Alcoholic fermentation takes place at a temperature maintained between 18°C and 19°C which allows the aromatic potential of citrus and tropical fruit full expression.

No malolactic fermentation.

Ageing

Maturation in stainless steel tanks in order to preserve the aromatic potential and natural liveliness of the wine, especially by maintaining it at a low temperature (6 °C to 8°C) and on the lees until bottling.

Cellaring potential

1 year



Tasting notes

This wine displays a powerful and complex nose of pineapple and passion fruit aromas intertwined with floral notes.

A seductive, fresh and classy palate is beautifully balanced between aromatic richness and elegant vivacity. A remarkably well-balanced wine.

Food pairings

A pure delight as an aperitif before the meal even starts ! After which it goes fantastically with all seafood and the best grilled fish !

Ideal serving temperature

8/10°C

The winemaker

Cédric Garzuel



Director of the Condom Wine Cooperative, Cédric flies the flag for Côtes de Gascogne terming them, "modern, fruity, original wines". His favourite moment in the cellar: "A horizontal tasting of a new vintage".

