

Biscaye Baie Sauvignon Blanc

THE FACTS

COUNTRY: France

REGION: South West France

APPELLATION: IGP Cotes de Gascogne

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Sustainable vineyard management with close attention to the vine's natural growth cycles and the development of biodiversity. Parcels selected on clay-limestone soils. Direct pressing, Traditional vinification, Cold settling, Fermentation with constant temperature control, Multiple bottling session throughout the year to ensure freshness of the product.

ALCOHOL BY VOLUME: 11.5%

ANNUAL PRODUCTION: 5000 cases

THE STORY

Biscaye Baie is made from historic hillside vineyards in the ancient region of Carcassonne, producing a distinctive and expressive wine crafted from 100% Sauvignon Blanc. This area, first cultivated in Roman times, has long been recognized for its exceptional natural conditions and rich viticultural heritage.

PHILOSOPHY: In our constant pursuit of balance, freshness and precision, we are fortunate to work alongside Claude Gros, a highly respected consulting winemaker in the Languedoc region. His thoughtful and demanding approach to winemaking, shaped through collaborations with some of Southern France's benchmark estates, helps guide our vision of elegant, authentic wines deeply rooted in their terroir.

THE ADJECTIVES

OVERALL: Brilliant pale yellow color

AROMAS / FLAVORS: White flowers, white peaches, pineapple, Japanese nashi pear, and citrus fruits

MOUTHFEEL: Fresh & crisp

THE SELLING POINTS

PAIRINGS: Seafood, white meat dishes, creamy or garlic-based pasta dishes, and cheese

