

COLOMBELLE

COSMOPOLITE

Cosmopolitan by nature, Colombelle has become the ambassador for Côtes de Gascogne throughout the world. This wine embodies the open-minded spirit of adventure dear to the Plaimont winegrowers. Colombelle signs with its feather quill a wine full of fantasy.

The 2023 vintage :

The vintage started with early spring growth following a relatively mild winter in Gascony. The rainfall of May and June set the vineyard in good stead for the summer. Cool summer nights combined with warm days, very characteristic of the Gascon climate, promised very good aromatic potential for the Colombard grape. Early harvesting took place in the last week of August.

The terroir :

Influenced by both the Atlantic Ocean and the Pyrenees mountains, the unique microclimate of Gascony is responsible for the unmistakable freshness of its wines.

Winemaking :

The different grapes are harvested at optimal ripeness during the night to preserve their aromas and then vinified separately before being conserved in stainless steel tanks to guarantee the aromatic potential of the wine.

Tasting Notes :

Colombelle presents a very pale yellow colour, typical of new vintage Colombard wines. The nose opens up with classic citrus notes such as lime before revealing more complex aromas of nectarine. On the palate, the same flavours combine with more exotic fruit and pear notes.

Food pairings :

Colombelle Cosmopolite is at home with flavours from **around the world**. As a starter, try it with prawn tempura or a Kartoffelsalat. For the main course, follow on with fish and chips or a lobster roll. As for dessert, this wine is great match for Baklawas or an apricot tarte tatin.



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