



EQUINOX RANGE Colline d'Amour

GRAPE VARIETAL

45% Gros Manseng, 20% Petit Manseng, 20% Ugni Blanc, 15% Colombard

WINEMAKING

Mechanical harvest, then rapid pressing. Follows a short maceration on lees, with a bit of skin contact to give the wine a tonic texture. Vinification takes place naturally between 18° and 20° C. The fermentations are stopped by cold, then the wine sees a "mutage" (cold technic) to keep 38g/L of residual sugar. "French Beaches - Colline d'Amour" is aged in stainless steel vats, on fine lees, before going through a light filtration just before bottling; this allows a limited use of sulphites and prevents the wine from re-fermenting in the bottle (due to residual sugars).

TASTING NOTES

"Colline d'Amour" is the 2020/2021 winter solstice wine. It was born from our desire to offer a demi-sec white wine worked without chemicals. The straw color of the wine calls for a nose of apricot, bitter orange, honey, with sweet spice notes. The palate opens on aromas of citrus and pear, it ends with a discreet vegetal note of boxwood. "Colline d'Amour" is dense, racy, with a beautiful length. When it comes to pair it with food, this wine takes us from the aperitif to the end of the meal: tapas, coral lentil curry, egg-plant gratin, white butter langoustine, duck à l'orange, pork tenderloin, blue cheese, apple tart, caramelized pineapples... the key to any pairing is to indulge yourself.

VIGNERON

Domaine Entras is located in Ténarèze in Côtes de Gascogne heart (South West of France). It consists of 30 hectares of vines on clay-limestone soils and 60 hectares of cereals and woods. Michel Maestrojuan represents the 3rd generation of winegrowers on the estate. Michel and his team make inspiring wines (and gorgeous Armagnacs and Flocs too). In 2020, they succeed in converting the entire estate to Organic Agriculture. We are proud to count this beautiful domain among French Beaches partners. Well done Gascons!



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