

Domaine Guillaman sauvignon

IGP des Côtes-de-Gascogne

Country	France
Type	Still wine
Color	White
Situation	
Owner	The Ferret family
Surface	90 ha
Soil	clayey soil rich on white limestones.
Average production	70 hl/ha
Grape varieties	sauvignon
Age of the vineyard	
Cellaring	3 years
Viticulture	
Winemaking	The pressing of the grapes is done under a layer on inert gas (to preserve the natural precursors of the wine's bouquet), the fermentation is controlled at low temperatures and all transfers of the wines are gas-controlled (to preserve their fruity bouquet) while the wines are kept at a temperature below 6°C in isothermic tanks before the bottling. The bottling is also done under a layer of inert gas in order to avoid oxidation.
Ageing	
Tasting notes	The colour is pale yellow with a brilliantly clear. The taste is well-rounded, quite full with a good acidity, an acacia note and citrus fruit.
Note	
Gastronomy	The wine is a pleasure on all occasions, as an aperitif, with seafish or crustace.

