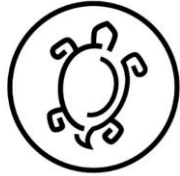


UBY
WINERY FAMILIALE



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PRODUIT
DE FRANCE

002

SLIGHTLY SPARKLING
LIVELY & AROMATIC



Terroir :

Region : South West France
Appellation : IGP Côtes de Gascogne
Soil : Sandy-loam and clay lands
Average yield : 60 HL

Varieties : Colombard, Ugni-Blanc

Vinification :

Night harvest, whole fruit maceration, pneumatic pressing, low temperature fermentation and maturation on fine lees.

Tasting Notes :

A surprising blend of passion fruit, grapefruit and lime.
On the palate, the fine bulles enhance the fruit aromas. A surprising balance between softness and freshness.

Food Pairing :

Original and easy to drink, 002 should be discovered very chilled in a beautiful champagne glass.
Colombard and Ugni Blanc bring a unique fruity crispness to our bubbles.

Service Temperature : 10°C.

Cellaring Potential : Best consumed within the year

Alcohol degree : 11% vol

Residual sugar : 10 g/l

Packing :

Screwcap bottles
Case of 6 bottles
Euro pallet of 105 cases x 6 : 630 bottles
Case barcode : 3 76 00 85 61 041 5
Back label : French/English