

UBY
WINERY FAMILIALE



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PRODUIT
DE FRANCE

N°3

COLOMBARD, UGNI-BLANC
LIVELY & AROMATIC

Terroir :

Region : South West France
Appellation : IGP Côtes de Gascogne
Soil : Sandy-loam and clay lands
Average yield : 80 HL

Varieties : 80% Colombard, 20% Ugni Blanc

Vinification :

Harvested at night, skin contact maceration, pneumatic pressing.
Low temperature fermentation and maturation on fine lees.

Tasting Notes :

A very pretty and intense nose of exotic and citrus fruits. A frank and lively attack.
In the mouth, the wine is pleasing with lemony notes and a lingering finish.

Food Pairing :

Best served chilled. Perfect as an aperitif with tapas or a seafood platter

Service Temperature : 10°C.

Cellaring Potential : Best consumed within the year.

Alcohol Degree : 11% vol

Residual Sugar : 7 g/l

Packing :

Technical stopper or screwcap
Case of 6 bottles
Euro Palette of 105 layers x 6 : 630 bottles
Case barcode : 3 76008561 101 6
Back label : French/English

FRUITY

