

## LETRINQUER

### Aux Valses des Papillons



<b>VINTAGE</b>	<b>2021</b>
<b>REGION</b>	<b>South-West</b>
<b>APPELLATION</b>	<b>IGP Cotes de Gascogne</b>
<b>VARIETAL</b>	34% Ugni Blanc 33% Colombard 33% Gros Manseng
<b>ALCOHOL</b>	11.5 %
<b>TERROIR</b>	Clay & limestone south / south-west
<b>INFO</b>	Night harvesting to keep freshness - Pressing, settling & 15 days' fermentation in thermo-controlled stainless steel tanks at low temperature. Then 1 to 6 month ageing on lees in stainless tanks before blending.  Filtered  <b>Sustainable Agriculture Practices - HVE</b> <b>3 farm certified having high environmental value.</b>

#### About the Estate:

Domaine de Moulin-Pouzy has been the historic property of Castaing's family since 1898. Fabien Castaing is the 5th generation to perpetuate traditions and family's values which are: love of the terroir, respect for the environment and winegrowing know-how.

"At first, my ancestors acquired one hectare of vines for good care given to a neighboring owner. However, Castaing family's winegrowing adventure really began after the 2nd World War, when a family member had the crazy idea of transforming the polyculture into monoculture and selling their wine by bike!" *Fabien Castaing*

Today, the estate covers 54 Hect. (133 Acres) of vines in Cuneges, Sigoules & Thenac (South-West of Bergerac), delivering a great terroir diversity and expression of the AOP varietals, and also the full identity of some historical Gascony authentic and unmatched ones, used for LETRINQUER IGP.

LETRINQUER are convivial wines to share, with name of an animal or insect, associated to the nature. Why "Aux Valses des Papillons" (Butterflies' Waltz)? "Since butterflies' dance begins at the arrival of the spring, same time is enjoyed and celebrated the spring break and sunny days!" *Fabien*

\* The Ugni-Blanc (coming from Italy; Trebbiano Toscano) is bringing finesse, freshness, crispness and acidity with citrus.

\* The Colombard (coming from the Cognac & also used in some northern Bordeaux Appellation) is offering explosive nose of citrus and exotic fruits (lemon, grapefruit, passion fruit, mango, pineapple) and floral such as violet.

\* The Gros Manseng delivers more candied and also exotic fruits (pineapple & mango especially).

#### Tasting Notes:

MODERN - FRESH - INVIGORATING - CITRUSY & BALANCED

#### Food Pairing:

To be served chilled as an aperitif, with tapas, salads, grilled fish and shellfish.