

Côtes de Gascogne, Cuvée Marin, Haut Marin



Tasting Notes

"Pale yellow color with shiny tints Complex, ripe fruits peach and white flowers, toasted notes Crispy and fruity as well, roundness, complex palate with a long length. "

Winemaking

Skin maceration. Pneumatic nitrogen pressing and cold setting. Ageing on lees, at least 3 months, in stainless steel tanks and concrete tanks in the order to get aromatic blends.

Awards

Gold Medal Concours International de Lyon 2023
Silver Medal Mundus Vini 2023

Product code	MNo2ZZWC
Grapes	Ugni Blanc
Country	FRANCE
ABV%	11.5
Case Size	6
Closure Style	Screw Cap
Producer	Haut Marin
Vintage	2023



HVE



Vegan



Vegetarian