



## 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

<b>Product code</b>	MNo2ZZWC
<b>Grapes</b>	Ugni Blanc
<b>Country</b>	FRANCE
<b>ABV%</b>	11.5
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Haut Marin
<b>Vintage</b>	2025



HVE



Vegan



Vegetarian