



SOVEX GRANDSCHÂTEAUX
BORDEAUX & BEYOND

TOQUADE BLANC SEC - 2022

COTES DE GASCOGNE BLANC

A LA FOLIE

OVERVIEW

A white wine for every occasion! to be enjoyed as an aperitif or with a meal, with family and friends Côtes de Gascogne has in 40 years become one of the most attractive regions for French white wines, exported throughout the world. Evidently, our winemaker chose this region to elaborate our fresh, fruity and light in alcohol wine, "Toquade" ("Toquade a la folie" is a reference to a slight folly, and an unexpected craze) with a selection of the essential grape varieties of South-West France: colombard (fruity, with citrus notes), ugni blanc (for its notes of acacia flowers which nuance the vivacity of the Colombard) and finally gros and petits manseng (for the flavours of apricots and roundness). Warm vintages can make wines with low alcohol hard to achieve. But WINES OF the Cotes de Gascogne, offer naturally wines with a low alcohol levels (around 11%). TOQUADE from Côtes de Gascogne is a light and fruity pleasure.

VINEYARD

Soil : South facing clay-limestone slopes

Location : The selected plots are located in the commune of Mezin, on the edge of the Landes de Gascogne forest..

MAKING PROCESS

Pelliculer maceration. Pressing under inert gas. Fermentation at low temperature between 14 and 17 degrees. Once the alcoholic fermentation is complete, the wine is pumped. Aged on fine lees in vats. Bottled in the spring to preserve a high level of aromas.

TASTING NOTE

This lively and aromatic wine, with its beautiful golden colour, reveals a nose with scents of white peach, apricot and tangerine. The attack is lively and greedy, and gives way to a flattering softness and a beautiful final vivacity.

Alc/vol : 11.5% vol

