Colombard / Sauvignon Blanc

Domaine Guillaman

A bright, aromatic Gascon white with lively citrus and tropical fruit. Fresh, dry and easy to enjoy.

Country	France
Region	IGP Côtes de Gascogne
Grapes	Colombard 80%, Sauvignon Blanc 20%
Vintage	2024
Alcohol	11.5% ABV
Bottle size	750 ml
Style	White, crisp and dry
Suitability	Vegetarian



Tasting note

Pale yellow in the glass, with lively aromas of citrus and tropical fruit. The palate is dry, bright and fruit-filled, balancing tangy acidity with an easy, rounded feel. Fresh and aromatic throughout, this is an approachable white for an aperitif or alongside lighter dishes.

The producer

The Ferret family has farmed Domaine Guillaman in Gascony for six generations. Stéphanie and Dominique Ferret grow and vinify their own grapes, with clay over limestone shaping the vineyards. The estate holds HVE level 3 certification, reflecting its commitment to environmental management and biodiversity.

Winemaking

Grapes are harvested at night and pressed under inert gas to protect their aromas. The juice is settled at low temperature before fermentation under temperature control. The wine is then cold-stabilised and kept in tank at 6°C until bottling, preserving its bright fruit and freshness.

Food pairing

Sea bass carpaccio, prawn spring rolls, fresh goat's cheese or thyme and feta focaccia. Ideal as an aperitif.