



## Blue Billed Duck — White



COUNTRY: France  
REGION: Côtes de Gascogne  
SOIL: Alluvial soil filled with clay and sand

- Alcohol content: 11.5%
- Brix at harvest: 20.7°
- pH: 3
- Acidity: 5.6

*Blue Billed Duck takes its name from a beautiful duck with a blue bill, also known as Ruddy duck. Native to North America, these ducks can be found in some European countries like France, where this wine is produced.*

### Background:

Our vineyard is located in the southwest of France, in the wine-growing district of Côtes de Gascogne. Even though the Atlantic Ocean is far away behind Les Landes, it still manages to have influence in the land, bringing wet springs and sunny weather during the rest of the year. The alluvial soil in our vineyard is filled with clay and sand.

The terroir is well suited to viticulture as it stands in a privileged position. With both the weather and the soil working in its favor, the result is an optimal environment for wine-making.



### Tasting notes:

Light yellow color with green notes. White flowers and citrus fruits on the nose. Fresh and balanced finish on the palate, with a delicious and charming note of sugar.

### Grape variety

White blend, predominantly Colombard.

### Vinification

Unoaked.

The grapes are hand-picked, and then fermented in small tanks which we pumped over several times a day.