



CACHET WINE

Big Beltie Sauvignon Blanc

Code BIGB005

The Belted Galloway is without doubt one of the finest cattle breeds. To ensure winter warmth, the Beltie has a double coat of hair rather than the layer of back fat most other breeds require. Their meat is therefore lean and succulent. On those days when you want a fresh, fruity and easy-sipping companion, look no further than this delicious Sauvignon Blanc. From Gascony, it is refreshing and zesty with crisp green apple, grapefruit and gooseberry flavours

Tasting Notes:

Vivid lemon-green in colour. On the nose there are delicate aromas of lemon blossom, green apple and grapefruit. The taste is very refreshing, crisp and dry. The finish explodes with citrus fruit and lingers in your mouth. Beautifully straightforward and focused.





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Specification

Vinification

The vineyards are located in Southwest France surrounded by the mountains of the Massif Central and the Pyrenees. The climate is sunny and warm with Mediterranean influences coming from the east, but softened by the Atlantic Ocean to the west. The Côtes de Gascogne area is home to a wide range of terroirs, allowing countless potential of indigenous varietals from the region. The winemaking process for the Big Beltie Sauvignon Blanc is all about preserving and enhancing the harvested grapes freshness and aroma. Grapes are collected early in the morning while temperatures are low. They undergo a cold soaking to extract their beautiful aroma, before they are put through a pneumatic press in order to preserve the grape quality. The deposit from the must is filtered and added to the pressed juice which enhances the expression of primary aroma characteristics. The alcoholic fermentation is slow using low temperatures in stainless steel tanks followed by 4 months ageing on fine lees before bottling.

ABV

11%

Size

75cl

Drinking Window

Drink now

Country

France

Region

Gascony

Type

White Wine

Grape Mix

100% Sauvignon Blanc

Genres

Vegan, Vegetarian

Vintage

2023

Style

Dry

Body

Zesty, zingy and refreshing

Producer

Fredéric Garrabou

Producer Overview

Fred was born in the small village of Limoux, situated amongst the Languedoc vineyards. His father and both his grandfathers were vine growers, and he grew up immersed in the vineyards, assisting his father from a young age. The cultivation of vines has always captivated him, as he believes that the finest wines are crafted in the vineyard.

Closure Type

Screw cap

Food Matches

Enjoy on its own or with a lemon and fennel risotto or warm goats' cheese salad

Press Comments

Jancisrobinson.com, June 2024, 15 points: "Lightly grassy gooseberry fruit and lime. Fresh, simple, unpretentious." Wine Merchant Magazine, June 2024: "Maybe a Sauvignon Blanc at 11% isn't a prospect to set the indie pulse racing, and we were prepared to be a little underwhelmed by this Cotes de Gascogne bottling. Yet what a pleasant bank holiday surprise it turned out to be, with its subtle grass and grapefruit undertones and easygoing freshness. Despite the name, it's not really big, but it is quite clever."