

GRAFT
WINE COMPANY

LES TERRES BASSES BLANC SEC / CHÂTEAU LABALLE / 2021 / SOUTHWEST / FRANCE

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PRODUCER

A family-owned winery established in 1820, and located in the heartland of Gascony. Things began with Jean Dominique Laudet, a former spice merchant in the French Antilles who decided to return home and begin producing Armagnac. The family continued Armagnac production until 1970, when Noël Laudet, former steward of Château Beychevelle decided to diversify and begin the production of dry white wines. Since 2007, Cyril, 8th generation, runs the vineyard. He has expanded the wine range offering now a complete range of white, rosé, red and sweet white wines along with new style of armagnacs.



VITICULTURE + VINIFICATION

Clay loam deposits on gentle sunny slopes at the heart of Gascony will build the true identity of the Laballe wines. From this unique sedimentation, the soils, both sweet and acid, will make elegant and mineral wines. De-stemming, then fruit extraction by skin maceration. Cold stabilisation for 15 days and static cold settling. Fermentation under controlled temperature. Ageing on lees for 3 months with periodic pumping over. Inox tank only. No malolactic fermentation.

TASTING NOTE

A beautiful straw yellow color with light green reflections. An intense and fresh nose with notes of English candy, pomelo and exotic fruits. The attack is lively and fresh, the palate is round with aromas of lemon and pomelo. The finish is fresh with a nice aromatic persistence. To be served chilled, to consume as an aperitif and at the table. Perfect with summer cuisine, tapas, fish and seafood.

FACTS + STATS

WINEMAKER	CYRIL & JULIE LAUDET
VARIETIES	30% GROS MANSENG, 40% UGNI BLANC, 30% COLOMBARD
APPELLATION	SOUTHWEST
CLOSURE	SCREW TOP
ALCOHOL	11.5%
SUGAR	1.3 G/L
TOTAL ACIDITY	4.6 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	102 MG/L
CASE SIZE	6

