



## Plaimont

Situated in the heart of South-West France, the Plaimont vineyards stretch from the foothills of the Pyrenees to the hills and valleys of Gascony covering a uniquely rich terroir.

A thousand winegrowers defend the ideals of a cooperative and are committed to managing their vineyards with respect for both the environment and their own time-honoured traditions.

With a combination of local grape varieties, knowledge and rigorous hard work, the members of Plaimont have succeeded in producing extremely high quality wines from the terroirs of Madiran, Pacherenc du Vic-Bilh, Saint Mont and Côtes de Gascogne.

## The appellation

The Côtes de Gascogne appellation covers the fantastically-exposed hillsides between the Pyrenees and the Atlantic. With warm days and chill nights, the appellation boasts a particular climate ideal for the development of the grapes' optimal aromatic expression. The climatic influence of the ocean to the west conjugated with the mountains to the south, guarantees sunshine without drought.

## The history of the wine

Domaine La Rieste is located in Saint Martin d'Armagnac. Colombard and Sauvignon grapes, planted on land where Armagnac was once made, are particularly fresh and aromatic and combined with other grape varieties such as Gros Manseng grape produce this lively, easy-drinking wine.

## The terroir

Our Domaine covers 16 Ha. of vineyard in the heart of Gascony. Clay -limestone soil. Gascony's microclimate - influenced by the Atlantic Ocean to the west and the Pyrenean mountain range to the south – is responsible for the freshness and aromatic typicity of the area's wines.

## Grape varieties

Colombard  
Sauvignon  
Gros Manseng

## Vineyard management

The soil is ploughed between the rows of vines in order to avoid early drought conditions which are particularly harmful to the aromatic expression of white grape varieties (especially Colombard). The vigorous nature of the vine is encouraged as it enhances the liveliness of the fruit. Use of modern equipment and methods allows for a sustainable development approach to the vineyard and its consequent protection.

## Winemaking

Picking takes place from 3rd week of September until beginning of October.

De-stalking is followed by maceration of grapes for several hours in their juices (skin contact at low temperature and in an inert atmosphere). A premium juice is then drained off before pressing and selection of the pressed juice.

Separation of the musts by rotation in an air-tight container which allows them to be clarified by getting rid of the deposit from the must; process that ensures a long, pure and fine fermentation. Fermentation then follows at low temperature in order to retain the aromatic intensity.

## Ageing

The wine is kept several weeks (with a minimum of 4 months) on the lees before clarification and cold stabilisation.

## Cellaring potential

1 year



## Tasting notes

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Colour: beautiful shiny colour with yellow pale green tints, bright and clear.

Nose: Fresh with grapefruit notes and aromas of exotic fruit.

Palate: Well balanced and round in the mouth with dominant fruity and zesty aro-mas. First taste supple and lively-clear, refreshing with a long finish on the exotics notes.

## Food pairings

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Great on its own with its refreshing and aromatic character. It is also a perfect part-ner for poultry, grilled salmon or Asian cuisine (Thai, Chinese), especially Sushi and Sashimi.

## Ideal serving temperature

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8/10 C

## The winemaker

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Cédric Garzuel



"Agronomist engineer and winemaker, I started to work in Plaimont in 2002 on Saint Mont white wines. Since 2006 in Condom, I've dedicated my time on enhancing white, rosé and red wines from the appellation Côtes de Gascogne".

