

SUD OUEST

VIN DE FRANCE: CHATEAU DE GAUDOU EXCEPTION MOUSSEUX BRUT

Chateau de Gaudou

TASTING NOTES

Intriguing nose combining fern, floral notes, raspberry, and morello cherry. On the palate, a fleshy, ripe, and luscious presence, intense fruity aromas, and a robust freshness. A well-integrated, tender, and original wine, waiting to be discovered.

WITH FOOD

Aperitif, Shellfish

VINTAGE	N/V
REGION	Sud Ouest
APPELLATION	Vin de France
GRAPES	100% Malbec
KEEPING	Drink within 3 years of bottling.
VINIFICATION	Whole bunch pressing. Settling of the must after 24 hours in cold storage. Fermentation in thermo-regulated vats between 18 and 20°.
VITICULTURE	Uses High Environmental Value Farm products in production.
BOTTLE	75cl
VOLUME	11.5%



CHATEAU GAUDOU

In almost 300 years, the Durou family's perseverance and passion have been passed on through a commitment to know-how and rigorous work to produce exceptional wines. For several generations, the winegrowers of Château de Gaudou have participated in the construction and the fame of the Cahors appellation. The motto of the house Gaudou is to communicate emotion, conviviality and sharing.

Chateau de Gaudou's Philosophy: We create our vintages without betraying our traditions but by constantly innovating to offer you the best of our grapes and our wines. On a daily basis, we concentrate our efforts in the conservation of our terroirs and our vines thanks to a conservation agriculture in High Environmental Value and in conversion to organic agriculture, to pass them on to the next generations. Sustainable agriculture has always been part of our thinking with the sole objective of affirming the identity of our terroirs. The gradual transition of our red wines to organic viticulture is the natural evolution of this approach.'