



ESTRADE CÔTES DE GASCOGNE

certified organic

Estrade is a family domaine farming mostly white varieties across 123 acres of vines in pastoral Gasconne. Brothers Rémy and Eric Estrade, the third generation, converted to organic viticulture in 2018, years after they had transitioned to organics for their commercial crops of beans and cereals. The domaine sits on the hills above Fourcès, a fortified village dating from the 12th century deep in Gascony.



VINEYARD

- Site:** On the hills above Fourcès, in a rolling countryside of small polyculture farms.
- Soil:** France's classic mix of clay and limestone.
- Vines:** The vines are 30-40 years old and are harvested in the cool pre-dawn hours of the night.
- Varieties:** 60% Colombard, 40% Sauvignon Blanc.

CELLAR

- Élevage:** Vinified in temperature-controlled stainless steel to retain aromatic freshness.
- Production:** 750 cases.
- Profile:** Here you have the wine of Armagnac. Refreshingly low in alcohol, this is a fragrant, fresh, crisp dry white wine that excels as an apéritif. A great value.
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