



ESTRADE CÔTES DE GASCOGNE

certified organic

Estrade is a family domaine farming 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 deep in Gascony dating from the 12th century.



VINEYARD

- Site:** On the hills above the local village, in a rolling countryside of small polyculture farms south and inland from Bordeaux.
- Soil:** France's classic mix of clay and limestone with sand.
- 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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