

## AROMA GAIA

Fabien Castaing Création

AOC Bergerac dry white FR-BIO-01



In the heart of Southwestern France, there is a land steeped in history that hides a treasure named vine.

For over 120 years, my ancestors cultivated this rich and powerful terroir to produce a nectar: Wine.

Aroma Gaïa is the result of this transmission. The legacy of alliance between nature, man's labor. Today, we pay tribute to him.



### TERROIR

Clay and limestone



### BLEND/YIELD

Sauvignon blanc, Sémillon  
55hl/ha



### VINIFICATION

Fermentation at low temperature in stainless steel vats. Aging on fines lees



### ROBE

Pale and brilliant yellow gold



### NOSE

Exotics fruits aromas and white flowers



### TASTE

Lively and balanced with a nice brush of fruits



### SERVICE & ACCORDS

Serve chilled

Aperitif, vegetables, fishes, shellfishes, goat cheeses...



### AGEING POTENTIAL

3 years

