

AROMA GAIA

Fabien Castaing Creation's

AOC Côtes de Bergerac FR-BIO-01



In the heath 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

Sémillon, Sauvignon
 45l/ha



VINIFICATION

Aging in stainless steel vats



ROBE

Medium sweet wine with light sand color



NOSE

Elegant and feminine with exotics fruits notes



TASTES

Lively and balanced with fresh grape finish



SERVICE & WINE PAIRINGS

Serve chilled
 Aperitif, on foie gras, white meats, desserts or both sweet and savory dishes...



AGEING POTENTIAL

2 to 3 years

