

AROMA GAIA

Fabien Castaing Creation's

AOC Monbazillac 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
27hl/ha



VINIFICATION

Manual harvest in over maturity.
Fermentation and aging in stainless steel vats



ROBE

Brilliant and pale yellow



NOSE

Fresh fruits notes



TASTE

Round with fruit return and a touch of liveliness for a pleasant finish



SERVICE & WINE PAIRINGS

Serve chilled
Sweet and savory dishes, aperitif, foie gras, desserts...



AGEING POTENTIAL

5 to 8 years

