



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Big Beltie Sauvignon Blanc

Price	£10.99
Code	BIGB005

The Belted Galloway is without doubt one of the finest cattle breeds. To ensure winter warmth, the Beltie has a double coat of hair rather than the layer of back fat most other breeds require. Their meat is therefore lean and succulent. On those days when you want a fresh, fruity and easy-sipping companion, look no further than this delicious Sauvignon Blanc. From Gascony, it is refreshing and zesty with crisp green apple, grapefruit and gooseberry flavours

Tasting Notes:

Vivid lemon-green in colour. On the nose there are delicate aromas of lemon blossom, green apple and grapefruit. The taste is very refreshing, crisp and dry. The finish explodes with citrus fruit and lingers in your mouth. Beautifully straightforward and focused.





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Specification	
Vinification	The vineyards are located in Southwest France surrounded by the mountains of the Massif Central and the Pyrenees. The climate is sunny and warm with Mediterranean influences coming from the east, but softened by the Atlantic Ocean to the west. The Côtes de Gascogne area is home to a wide range of terroirs, allowing countless potential of indigenous varietals from the region. The winemaking process for the Big Beltie Sauvignon Blanc is all about preserving and enhancing the harvested grapes freshness and aroma. Grapes are collected early in the morning while temperatures are low. They undergo a cold soaking to extract their beautiful aroma, before they are put through a pneumatic press in order to preserve the grape quality. The deposit from the must is filtered and added to the pressed juice which enhances the expression of primary aroma characteristics. The alcoholic fermentation is slow using low temperatures in stainless steel tanks followed by 4 months ageing on fine lees before bottling.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	France
Region	South West
Area	Gascony
Type	White Wine
Grape Mix	100% Sauvignon Blanc
Genres	Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Zesty, zingy and refreshing
Producer	Fredéric Garrabou
Producer Overview	Fred was born in the small village of Limoux, situated amongst the Languedoc vineyards. His father and both his grandfathers were vine growers, and he grew up immersed in the vineyards, assisting his father from a young age. The cultivation of vines has always captivated him, as he believes that the finest wines are crafted in the vineyard.
Closure Type	Screw cap
Food Matches	Enjoy on its own or with a lemon and fennel risotto or warm goats' cheese salad