HOUSE OF TOWNEND

Le Peewit Sauvignon Gris 2024, Côtes de Gascogne

Usual Price	£10.99
Discount Price (inc. VAT)	£8.99
Code	PEEW001

A new white wine for you to try - the wonderfully fresh and zippy Peewit! Each winter, the Peewit (Northern Lapwing) migrates from the UK to the more temperate and stunningly beautiful region of Gascony in southwest France. It is here that the grapes for this aromatic and fruity Sauvignon Gris are grown.

Tasting Notes:

In the glass, it shows a pale-yellow hue with subtle green reflections. The nose is vibrant and intensely aromatic, bursting with citrus and grapefruit, lifted by notes of pineapple and vine peach. On the palate, it is fresh and lively, with beautifully balanced acidity and a long, elegant finish.



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Specification	
Vinification	An early-ripening variety, Sauvignon Gris is harvested at night in early September, when cooler temperatures help preserve its delicate aromatics. The grapes undergo cold maceration to draw out their expressive varietal character, followed by gentle pneumatic pressing to maintain the purity of the juice. Fermentation is carried out slowly at low temperatures in stainless-steel tanks, and the wine is then aged for four months on fine lees before bottling.
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Côtes de Gascogne
Type	White Wine
Grapes	Sauvignon Gris
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Producer	Philippe Lebrun
Producer Overview	Philippe Lebrun is one of the Languedoc's crop of dynamic, flexible and forward thinking winemakers, who have responded to the onslaught of wine from the New World with relish. Using the best parcels in the area, the quality of Philippe's wines are truly outstanding and demonstrate just how good wines from this area of France can be. Bringing his experience and know how, and through rigorous selection in the vineyards and perfect control of the winemaking process, Philippe strives for perfection to ensure he delivers the best product possible.
Closure Type	Screw Cap
Food Matches	Perfect with grilled fish, roast chicken or light salads.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Great pepper, grapefruit, citrus, tropical fruit; nice acidity and balance." Silver Medal - London Wine Competition 2026. Brian Elliott, MidWeek Wines, August 2025: "An exceptional white from SW France. We are accustomed to that region using less familiar grapes but, even there, sauvignon gris is not grown widely. Despite that rarity, this is impressive wine (from Gascogne incidentally) bringing us striking and fresh white currant, greengage and apple flavours. These are neatly supported by zesty acidity within a creamy texture that also displays nectarine traces." Gold Medal - Berliner Wine Trophy, 2025. **Read more online**