

## Le Peewit Sauvignon Gris 2024, Côtes de Gascogne

 Usual Price
 £10.99

 Discount Price (inc. VAT)
 £9.99

 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:**

Fresh and elegant, this wine offers aromas of white peach and apple blossom, complemented by juicy and zesty acidity on the palate





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| Specification     |   |
|-------------------|---|
| ABV               | 11.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink now   |
| Country           | France  |
| Region            | Côtes de Gascogne   |
| Туре              | White Wine  |
| Grapes            | Sauvignon Gris  |
| Genres            | Vegan, Vegetarian   |
| Vintage           | 2024  |
| 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    | 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. <b>Read more online</b>                                    |
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