

# DOMAINE DE PAJOT CÔTES DE GASCOGNE 'LES QUATRE CÉPAGES'



Colombard, Ugni Blanc, Sauvignon Blanc and Gros Manseng. Light pale yellow color. Aromas of citrus, boxwood, tropical fruits and white fruits. Lively palate with aromatic persistence. Crisp, bright, vivacious and refreshing. An absolute delight. Wonderful as an aperitif! Pairs well with white meats, soft cheeses, fish and seafood. Organic.

Domaine de Pajot is located in Gascony, on the hillsides facing east overlooking the Armagnac Capital, Eauze. It has typical gascony soils of sands, limestone and alluvium. The vineyard extends over 150 acres and has been managed organically since 2001, a healthier, more qualitative and environmentally friendly production method. *"10 years after starting the approach we now have positive results and we think we are going into the right direction. Leaving off artificial fertilizers gave us food for thought for soil fertility, which is now sustained thanks to seeds (beans, cereals, etc.) producing organic matter feeding soil and vines. This increase of biodiversity is also strengthened by agroforestry: return of trees in young plantations."*

The Domaine de Pajot was bought in 1973 by Edmond Barreau, a farmer from Normandy with the goal to create a winery in Armagnac. The estate has remained in the Pajot family since, and today Clement Pajot manages alongside his father Damien.

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## Tasting Note:

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## Shelf Talker:

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