

Dom Gayda Flying Solo Blanc

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: IGP Pays d'Oc

CEPAGE: 85% Grenache Blanc, 15% Viognier

WINEMAKING: Pneumatic press, cold fermentation, aging on lees

AGING: On the lees in stainless steel

THE STORY

Situated in the foothills of the Pyrenees, surrounded by its vineyards, Domaine Gayda is a new destination in the Languedoc, 25km south west of Carcassonne, in the village of Brugairolles. Owners Tim Ford and Anthony Record have joined forces with winemaker Vincent Chansault. Domaine Gayda has a passion for the traditional 'cépages' grown across the many diverse soils and climates of our vineyards situated throughout the Languedoc, giving "Provenance" to all our wines. While the grapes are rooted in tradition, the winery itself is all about the new, with investments in all the latest equipment and technology. Our quest towards an organic viticulture is driven by our respect for the natural environment and to offer a wine of outstanding quality.

THE ADJECTIVES

OVERALL: Aromatic & bright

AROMAS / FLAVORS: Ripe apricot, white flowers, grapefruit, candied lemon, yuzu, peach, bergamot

MOUTHFEEL: Fresh & harmonic

THE SELLING POINTS

SUSTAINABILITY: Vegan, Organic In Practice

