



Non-binding picture

The greatest encounters happen at Domaine de Laguille...

The aromatic originality of this white wine comes from the unique blend between the grape varieties Sauvignon, Gros Manseng and Petit Manseng.

La Rencontre By Laguille is a wine favourable to the notions of sharing and friendliness.

As the cat and the mouse, dare the unexpected encounter !!!

The grape varieties :

Blend of Sauvignon, Gros Manseng and Petit Manseng

Appellation :

IGP Côtes de Gascogne

The vinification :

Selective sorting of the grapes, pressing. Quickly put in vats to avoid any risk of oxidation before the skin-contact maceration. Fermentation in low-temperature vats.

Tasting :

Great balance between the freshness of Sauvignon and the crispy, gourmet side of Gros Manseng. Citrus aromas and notes of exotic fruits are mixed to result in a festive wine, the mouth is pleasant and round, the fruit is widely enhanced. The Petit Manseng will give a touch of acidity in the finish.

Serving ideas :

La Rencontre By Laguille is a wine of pleasure, which can be appreciated anytime, according to seasons and desires.

You can enjoy this wine as an aperitif, sided with tapas or a cheese platter.

Serve fresh 8 - 10 °C.
Drink within 36 months

Only available with screw caps
Logo Vignerons Indépendants



Concours Mondial du Sauvignon
Gold Medal – Vintage 2015
Silver Medal – Vintage 2014



Guide Gilbert & Gaillard
Gold Medal – Vintage 2015 & 2014



Decanter World Wine Awards
Bronze Medal – Vintage 2015



Concours National des Vins IGP
Silver Medal – Vintage 2015