



TECHNICAL INFORMATION



**COLOMBETTE**  
Souvignier Muscaris

VINTAGE WINE

2021

TYPE

Organic white wine

APPELLATION

Vin de France

GRAPE VARIETY

Souvignier Gris

Muscaris

ALCOHOL

11,5% vol.



Silver medal International  
competition PIWI 2021



TASTING NOTES

With a pale yellow color it's a very  
fresh wine, with a perfect minerality.



SUGGESTIONS

Serve chilled, around 10°C.  
Perfect to brighten your aperitifs,  
salad, pasta, fish and shellfish.

- Barbejo is the vineyard where François and Vincent have decided to reinvent organic viticulture. In order to overcome all treatments including sulfur and copper, they worked on a selection of new naturally disease-resistant grape varieties. With those you know, they have only in common some ancestors but have their personalities in their own right. The variety you are tasting here is called Souvignier Gris and Muscaris principally. From Germany, this grape expresses its full potential under our conditions. In order to overcome all treatments including sulfur and copper, François and Vincent Pugibet worked on a selection of new naturally disease-resistant grape varieties. Those grapes have common roots with others more well-known (as Cabernet) but they have their own identity. This cuvee is a combination of Souvignier Gris and Muscaris. Originally from Germany, those grapes express here their full potential, thanks to our exceptional climatic conditions.
- What a pleasure today to be able to cultivate their vines without artifice. A short time ago, it seemed to us quite unrealistic. And yet the evidence is there, in this glass. But this is not all, by reclaiming this research and selection, they discovered a biodiversity of unexpected wealth. From our indigenous varieties to more exotic varieties, the many facets of the grapevine have not finished to amaze amateurs and wine-growers.