

naturellement. Joy



PRODUITE EN CONVERSION VERS
L'AGRICULTURE BIOLOGIQUE



Sweet white wine

Appellation : IGP Côtes de Gascogne

Terroir : Hillsides full of clay

Grape varieties : 60 % Gros Manseng
40% Petit Manseng

Vinification and aging

Direct pressing, blending of vines in tanks, static settling then vinification of selected yeasts. Temperature from 18 ° to 22 ° c. Bonding of proteins during bentonite vinification. Sulphiting 7g / Hl at the end. Stalling on the lees during winter then light filtration before bottling.

Tasting note

Delicious and round, this wine offer you a nice golden colour.

Lemon and verveina aromas on the nose.

On the palate, it's delicate with a nice fresh sensation and notes of fresh apricot and grape.

Food and wine combinations

This vintage will also be perfect as an aperitif, with a warm foie gras or with a fruit dessert.

Residual sugar : 55 grams

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