Domaine certified
High Environmental Value
since 2019

Floc de Gascogne

Aperitif or dessert wine

Appellation: AOP Floc de Gascogne

Soil: South-facing silty-clay slopes

Grape varieties: Colombard
Gros Manseng
Ugni-blanc



Vinification and Maturing

Harvesting. Destemming. Stabilisation of the juices by cold storage in vats, followed by the addition of one year old blanche d'armagnac (1/3 of the total volume).

Aged for one year in stainless steel tanks. Monthly stirring of the Floc in order to find the right balance between fruit and alcohol.

Tasting notes

The colour is pale yellow with golden highlights. The nose is subtle, elegant and complex with fruity notes (pineapple, apricot), floral notes and a touch of honey. On the palate the initial impression is supple, round, smooth and balanced. The finish is fresh.

Food pairing

On its own as an aperitif or as a dessert with apple crumble.

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