Domain certified
High Environmental Value
since 2019

St. André

Sweet White Wine

Appellation: IGP Côtes de Gascogne

Soil: Plateau with gravelly silty-siliceous soils

Grape variety: Gros Manseng



Vinification and Maturing

Mechanical harvesting at the end of October. Destemming, pressing and fermentation in vats with strict temperature control. The wine is chilled to stop fermentation when the balance between alcohol, residual sugar and acidity is reach.
Aged on fine lees, filtered and bottled.

Tasting notes

Saint André has a beautiful yellow colour with golden highlights. The nose is an explosion of exotic fruits (pineapple, mango, lychee). On the palate, the balance between residual sugar and acidity is perfect, making this wine fresh and airy.

Food pairing

This contrasting, elegant and racy wine will be perfect as an aperitif, with foie gras toast and onion jam, blue cheese, tarte tatin, fresh fruit salad... It's a great wine for parties.

Residual sugar: 40 grams

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