



TECHNICAL SHEET

IGP COTES DE GASCOGNE

"Gros-Manseng"

(sweet white)

Aroma Néa

The primary aim of this innovative and pioneer style new wine is to show the world the aromatic potential of our region.

We have worked with one of the best independent winemakers of the appellation to propose you this top-quality wine, vinified in a fully temperature controlled cellar at the forefront of technology.

- The pressing of the grapes is done under a layer of inert gas (to avoid any oxidation and so preserve the natural precursors of the wine's bouquet),
- The fermentation is controlled at low temperatures and all transfers of the wines between tanks are gas-controlled (to preserve their fruity bouquet),
- The wines are kept at below 6°C in isothermic tanks,
- Bottling is done weekly at the property, to help maintain freshness and control.

Grape varieties: Gros-Manseng 100%

Soil: Clayey and limestone

Yield: 65 Hl/Ha

Sugar: 35g/l

Potential Alc. By Vol.: 12,5% Vol.

Tasting notes:

A golden yellow colour and an intense nose with a great complexity of aromas (apricot, honey and exotics fruits)

The harmony in the bouquet continues in the mouth, with its freshness balancing a real fullness. It truly is a gourmand wine.

Food pairings:

It is ideal as an aperitif, with *foie gras*, with herb cheese or as a dessert wine.



IGP Côtes-de-Gascogne

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