

FRISSON D'AUTOMNE

TERROIR

Region: South-West (France)

Appellation: Côtes-de-Gascogne

Soil: Limestone clay

Yield: 40 hl/ha

WINE

Blend: 60% Gros Manseng, 40% Petit Manseng

Alcohol: 12%

Residual sugars: 65g/L

VINIFICATION: Grapes harvested in November, short skin contact maceration, pressing with inert gas, fermentation at 18°C for aromas extraction interrupted, maturation on fine lees

TASTING NOTES

Lively intense nose of apricot, candied lemon, quince, honey, and a hint of white pepper. Nice roundness on the palate with notes of mango, honey and herbaceous freshness.

Drink now, potential for aging (truffle notes)

PAIRING

With a peach and verbena tart, a creamy mushroom risotto, a Bleu d'Auvergne cheese

PACKAGING

Cork. 6-bottles box upright

Euro pallet: 4 x 25 boxes = 600 bottles

VMF pallet: 5 x 28 boxes = 840 bottles

Back label FR & EN

