



IGP Côtes de Gascogne - AOP Bas Armagnac

Gros Manseng 2

This wine is elaborated from a certified reasoned wine growing.

APPELLATION : IGP Côtes de Gascogne (semi sweet white)

DESIGNATION : Domaine de Papolle Gros Manseng

GRAPES : Gros Manseng 100%

40g residual sugar

VISUAL ASPECT:

Clear and bright, with a pale yellow colour on green reflections.

BOUQUET:

The nose expresses itself gradually on aromas of exotic fruits, mango, passion fruit and pineapple, discreet but elegant flavors.

TASTE:

Round, greedy and juicy mouth, with iced and nervous sweetness. Well-balanced and beautiful cohesion between sweetness and acidity. The retro-olfaction is on citrus and exotic fruits.

ACCOMPANIMENTS:

This wine can be enjoyed alone or as an aperitif. It will also be the ideal companion for your “foie gras”, exotic dishes and sweet-salty food, blue cheeses, and fruit desserts, apple pies and fruit salads.

CONSERVATION:

To drink within 24 months to guarantee the freshness. Lay down in a cool, dry place away from sunlight.

IDEAL SERVING TEMPERATURE: 10/13°C

VINIFICATION:

Foliar spraying. Optimum and controlled grape maturity. Harvested from slightly overmatured grapes, in night to keep grapes fresh. Inert system from pressing to wine making at low temperatures. Breeding on fine lees during 3 weeks.

PACKAGING:

Clear white tint high Bordelaise style bottle (75cl). Black label with a nice quality of paper. Highlights of the brand with color and stylish polish. Synthetic and customized cork Nomacork, 100% recyclable. Black heavy aluminium cap.

This wine is delivered in:

- Europe pallet (dimension: 80 x 120 cm): 100 cases of 6 standing bottles, 4 layers x 25 cases, 600 bottles.
- VMF pallet (dimension: 100 x 120 cm): 56 cases of 12 standing bottles, 4 layers x 14 cases, 672 bottles.



Bottle Gencod
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