



IGP Côtes de Gascogne - AOP Bas Armagnac

Petit Manseng 1

This wine is elaborated from a certified reasoned wine growing.

APPELLATION : IGP Côtes de Gascogne (late harvest, sweet)

DESIGNATION : Domaine de Papolle Petit Manseng

GRAPES : Petit Manseng 100%

<80g residual sugar

VISUAL ASPECT:

Intense yellow colour with gold tints.

BOUQUET:

The nose is very expressive and reveals intense aromas of quince, candied fruits, honey, gingerbread and discreet wood.

TASTE:

A rich, deep and aromatically intense palate. The exotic fruits find the spices and thrive on a sweet liqueur. The freshness is still well present. Pride of our range, this wine expresses all our know-how.

ACCOMPANIMENTS:

This wine can be enjoyed alone or also with your foie gras, strong soft cheeses and desserts. This is the dessert wine by excellence.

CONSERVATION :

Pleasure may be immediate but the wine may also advantageously be aged for the more patients 3 to 4 years. Lay down in a cool and dry place away from sunlight.

IDEAL SERVING TEMPERATURE: 10/13°C

VINIFICATION :

Foliar spraying. Optimum and controlled grape maturity. Harvested from well matured grapes, in night to keep fresh grapes. Inert system from pressing to wine making at low temperatures. 8 weeks in oak.

PACKAGING

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