



IGP Côtes de Gascogne - AOP Bas Armagnac

Quatre C

This wine is elaborated from a certified reasoned wine growing.

APPELLATION : IGP Côtes de Gascogne (dry white)

DESIGNATION : Domaine de Papolle Quatre C

GRAPES :

Colombard	60%	Gros Manseng	10%
Ugni Blanc	20%	Sauvignon	10%

VISUAL ASPECT:

Clear and bright, with a light pale yellow colour on grey golden reflections.

BOUQUET:

The 1st nose is intense with hint of citrus fruits such as orange, Chinese grapefruit, slightly floral. It is clear and round, almost sweet. Agitation reveals mango and yellow kiwi aromas.

TASTE:

Bright, tonic and clear foretaste. The tasting is then really aromatic with hint of lemon sorbet and mango. The fizzy taste goes well with the greediness at the end of the tasting.

ACCOMPANIMENTS:

Fresh and festive, this wine can be served as well as an aperitif or as a complement to shellfish, fish, white meats and cheeses (hard cheeses with character or goat cheese).

CONSERVATION:

To drink within 18 months to guarantee the youthful aromas. Lay down in a cool, dry place away from sunlight.

IDEAL SERVING TEMPERATURE: 8/12°C

VINIFICATION:

Foliar spraying. Optimum and controlled grape maturity. Night harvesting to keep fresh grapes. Inert system from pressing to wine making at low temperatures. Breeding on fine lees.

PACKAGING:

Yellowish brown 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. Available with screw 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
3399 511 000 041