

## DOMAINE DE MISELLE PETIT MANSENG

*Located in the heart of Gascony in the prestigious Bas-Armagnac area, the 30 ha of vineyards, merged around the cellar, spread over slopes on typical loamy-sand soils called "fawn sand".*

*This terroir, perfectly suited to white grape production, gives birth there to noble vintage, elegant, full of freshness and liveliness Côtes de Gascony wines.*

### TASTING NOTES

#### Colour

Brilliant light gold colour.

#### Bouquet

Subtle bouquet with floral character and delicate hints of honey.

#### Palate

With a pure citrus aroma enhanced by elegant ripe fruit, honey and liquorice notes, the flavor is at once very fresh and round, smooth and full on the palate. Good length and elegance on the finish. Through this wine, it is all of Gascony we discover.

### WINEMAKING

Rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. Petit Manseng grapes are harvested in an over-ripe state, while the temperatures are low in anticipation for cold settling, preserving the vibrant fruit flavors.

Upon delivery at the winery, the harvest, constantly protected from oxidation, follows a traditional winemaking process:

- Skin-contact maceration
- Pneumatic pressing
- Cold settling
- Cold liquid stabilization during 8 to 10 days
- Fermentation at low-temperatures to preserve the wine's bouquet



### FAST FACTS

**COUNTRY** : France

**APELLATION** : IGP Côtes de Gascony

**TOWN** : Caupenne d'Armagnac

**SOILS** : Loamy-sand

#### WINE ANALYSIS

Alcohol:	12.5% vol.
Acidity:	5.1 g/L
pH:	3.36
Sugar:	64 g/L

**GRAPE VARIETY** : 100% Petit Manseng

**MATURATION** : Between 6 and 10 months on fine lees

**WINEMAKER** : Julien Chevallier

**TOTAL PRODUCTION** : 20 000 bottles

**CELLAR POTENTIAL** : Drink within 4 years after bottling.

**FOOD MATCHES** : Serve chilled at about 10°C, as an aperitif, or with preserved foie gras, cheeses such as Roquefort and even excellent as a dessert wine.