

## DOMAINE DE MISELLE DRY WHITE

*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 Gasconne wines.*

### TASTING NOTES

#### Colour

A superb pale gold color with green glints.

#### Bouquet

An aroma of citrus, mandarin, grapefruit.

#### Palate

Fine, elegant and fruity, a typical Gascon wine. A crisp taste, possessing great freshness and roundness, giving a perfectly balanced wine.

### WINEMAKING

Rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. Colombard and Gros Manseng grapes are harvested at perfect maturity, 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 stabulation during 8 to 10 days
- Fermentation at low-temperatures to preserve the wine's bouquet



### FAST FACTS

**COUNTRY** : France

**APELLATION** : IGP Côtes de Gascogne

**TOWN** : Caupenne d'Armagnac

**SOILS** : Loamy-sand

#### WINE ANALYSIS

Alcohol: 11.5% vol.  
Acidity: 5.3 g/L  
pH: 3.12  
Sugar: 5.0 g/L

**GRAPE VARIETY** : 80% Colombard, 20% Gros Manseng

**MATURATION** : Between 3 and 6 months on fine lees

**WINEMAKER** : Julien Chevallier

**TOTAL PRODUCTION** : 100 000 bottles

**CELLAR POTENTIAL** : Drink within 2 years after bottling.

**FOOD MATCHES** : Ideal as an aperitif and for sheer pleasure. It also makes an excellent partner for starters, seafood, fish and white meats. Dare to taste it with hard cheese, a real delight. Serve chilled at about 10°C.