

## DOMAINE DE MISELLE

### RED

*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 Gascogne wines.*

#### TASTING NOTES

##### Colour

Deep ruby color with purplish glints.

##### Bouquet

Very pure, straightforward nose of red fruits, raspberry, blackberry mixed with a well integrated hint of toasted oak.

##### Palate

Silky, full-bodied and balanced in the mouth to reveal lingering fruity aromas. A very pleasant wine.

#### WINEMAKING

Rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. Merlot and Tannat 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:

- Cold pre-fermentation maceration for 3 days
- Fermentation at medium temperature to preserve fruit aromas
- Pneumatic pressing



#### FAST FACTS

**COUNTRY** : France

**APPELLATION** : IGP Côtes de Gascogne

**TOWN** : Caupenne d'Armagnac

**SOILS** : Loamy-sand

##### WINE ANALYSIS

Alcohol:	12.5% vol.
Acidity:	3.3 g/L
pH:	3.70
Sugar:	< 2.0 g/L

**GRAPE VARIETY** : 50% Merlot, 50% Tannat

**MATURATION** : Between 6 and 9 months on fine lees

**WINEMAKER** : Julien Chevallier

**TOTAL PRODUCTION** : 15 000 bottles

**CELLAR POTENTIAL** : Drink within 3 years after bottling.

**FOOD MATCHES** : Serve at room temperature with cold meat assortments, raw hams, red meats. It is also a wonderful match with a sauced meal or a cheese tray.