

# La Galope

## GROS MANSENG



La Galope, the serious French wine that doesn't take itself too seriously.

*La Galope wines are born from the rich, beautiful vines in Domaine de l'Herré: a superb and vast 130 hectares estate located in the heart of Gascony, at the foot of the Pyrenees, South-West France. Each of our wine experts is as dedicated as our owner – Pascal Debon – to a philosophy of excellence, put into practice with the utmost respect for the local environment. The Gascony region is a unique microclimate, where the fawn, soil and climate work in harmony to produce our award winning wines. Like The Three Musketeers, La Galope is about more than just excellence or international recognition, we're about bon vivant - indulging, having fun and doing it all with a dash of good humour.*

• **VARIETY and APPELLATION**

100% GROS MANSENG, IGP COTES DE GASCOGNE

• **ANALYSIS**

ALCOHOL CONTENT	11,5 % vol
TOTAL ACIDITY	5,5 g/l
RESIDUAL SUGAR	60 g/l

• **VINEYARD**

**TERROIR:** "Sables Fauves" sandy, clay type soil

**PLANTING DENSITY:** 4,400 vines per hectare  
simple Guyot pruning style

**AVERAGE AGE OF THE VINES:** 25 years

**YIELD:** 40hl/ha

• **LOCATION**

The historic terroir of Armagnac, south of the Landes region, at the foot of the Pyrenees where the Côtes de Gascogne vineyards cover 20,000 hectares. Vines are planted against a backdrop of rolling hills of clay-loam soil, providing a perfect setting to capture the sun, maximise on the cool nights, make it the best terroir for white wine in southern France.

• **WINEMAKING**

**VINE GROWING:** bud pruning, excess leaf removal

**WINE PRODUCTION:** to maintain aromas, the grapes are harvested early in the morning and immediately taken to the state-of-the-art INERTYS press to reduce risk of oxidation during the delicate pressing phase. After cold stabilisation and removal of heavy organic matter, the wines ferment slowly and gently at 16° C.

**MATURING:** on lees and agitation of fine sediment with constant temperature control.



### TASTING

**Colour**

Intense gold.

**Nose**

Intense with great rich aromas: pineapple, musk, mango, pear, yellow peach.

**Palate**

Fresh and smooth in the mouth which reveals sweetness perfectly balanced by acidity, with a lingering finish.

**Pairing**

Sweet and sour cuisine, aperitif, foie gras, cheeses and desserts.

**Temperature**

Serve chilled, between 8 and 12° .

**Cellaring**

Keep 3 years.