



## TECHNICAL SHEET

# LES PARCELLAIRES DE L'HERRÉ GROS MANSENG



CÔTES DE GASCOGNE  
Indication Géographique Protégée

## TASTING NOTES

Light gold, very bright.  
On the nose, rich in aromas: pineapple, mango, pear and quince  
On the palate, sweetness, notes of candied pineapple, dried apricots, good balance.  
Pairings: apéritif, foie gras, macaroons.

Serve cold, between 8°C and 10°C (46°F - 50°F).

## THE WINE ESTATE

Fauve sands  
Gascony climate  
Agricultural productivity 70 hl/ha

## GRAPES

87% Gros Manseng & 13 %Petit Manseng  
vinified as a sweet wine.

## WINE MAKING PROCESS

A historical Armagnac terroir, the Côtes de Gascogne vineyard extends over 20,000 hectares in the south of the Landes at the bottom of the Pyrenees. Its sunny slopes, cool nights and clayey-silt soils naturally make it the best white soil in the South of France. The grapes, harvested at night, are protected by organic yeasts instead of sulphates in order to avoid the development of undesirable micro-organisms.  
The grapes are then placed in an Inertys nitrogen press to prevent any oxidation. After cold stalling and settling, the juices ferment slowly in vats controlled in temperature at 16°C.

**SIZE** 75cl  
**ALCOHOL** 11,5% vol.  
**CELLARING** 3 years

## CAP WINE INTERNATIONAL

Domaine de Cantarelle  
Route de Varages  
83119 Brue-Auriac - France  
T +33 (0)4 94 80 96 01  
contact@capwineint.com  
www.capwineint.com

