

AROMA NEA

SWEET WHITE

CÔTES DE GASCOGNE - SOUTH WEST



Character: Sweet white wine

Grapes: Gros Manseng 100%

Vintage: 2018

Alc: 12,5%

Garde: 5 years

Soil Type: Clay-limestone

Winemaking process: The pressing of the grapes is done under a layer of inert gas to avoid any oxidation. Moreover, it preserves the natural precursors of the wine's bouquet. Fermentation is controlled at low temperatures and all transfers of the wines between tanks are gas-controlled (to preserve their fruity bouquet). Wines are then kept at 6°C in isothermic tanks and bottling is done weekly at the property, to help maintaining freshness

Appearance: A golden yellow colour with glints of green

Aroma: Intense nose with a great complexity of aromas (apricot, honey and exotics fruits) The harmony in the bouquet continues in the mouth

Palate: Freshness balancing with a real fullness. It truly is a gourmand wine

Pairing: It is ideal as an aperitif, with foie gras, with herb cheese or as a dessert wine