



IGP Côtes de Gascogne - AOP Bas Armagnac

This wine is elaborated from a certified reasoned wine growing.

Red 1

APPELLATION : IGP Côtes de Gascogne

DESIGNATION : Domaine de Papolle Red

GRAPES:

Shiraz 50%

Merlot 50%

VISUAL ASPECT:

Rubbish color, quite clear and bright.

BOUQUET:

Fine nose and complex with notes of red berries (strawberry, blackcurrant) and slightly oaked (vanilla).

TASTE:

Really smooth mouth, fresh and fruity. The wine develop a nice length with fresh red berries notes.

ACCOMPANIMENTS:

This easy drinking red wine will match with light food, BBQ, grilled food, salads and cheeses. It also can be served fresh as apéritif.

CONSERVATION:

To drink within 18 months to guarantee the youthful aromas. Lay down in a cool, dry place away from sunlight.

IDEAL SERVING TEMPERATURE: 16/18°C

VINIFICATION :

Foliar spraying. Optimum and controlled grape maturity. Night harvests at full maturity and carefully selected. Maceration and fermentation of the grapes nudes for 10 to 15 days with a slight extraction. The fermentation temperatures are regulated at 20 to 25°C in order to increase the fruity aromas.

PACKAGING

Yellowish brown tint high Bordelaise style bottle (75cl). Black label with a nice quality of paper. Highlights of the brand with color and stylish polish. Synthetic and customized cork Nomacork, 100% recyclable. Black heavy aluminium cap.

This wine is delivered in:

- Europe pallet (dimension: 80 x 120 cm): 100 cases of 6 standing bottles, 4 layers x 25 cases, 600 bottles.
- VMF pallet (dimension: 100 x 120 cm): 56 cases of 12 standing bottles, 4 layers x 14 cases, 672 bottles.



Bottle Gencod
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