



IGP Côtes de Gascogne - AOP Bas Armagnac

This wine is elaborated from a certified reasoned wine growing.

Rosé 1

APPELLATION : IGP Côtes de Gascogne
DESIGNATION : Domaine de Papolle Rosé
GRAPES : Shiraz 50 %
Merlot 50 %

3g residual sugar

VISUAL ASPECT:

Clear and bright, with a pure and pale pink color.

BOUQUET:

Frivolous and greedy 1st nose with hint of pomegranate, ripe melon, fresh raspberry, rose petal, almost heady.

TASTE:

The mouth is fresh, delicately fruity on strawberry, red berries and rose water.

ACCOMPANIMENTS:

Fresh and round, this wine can be served on its own as an aperitif or as an accompaniment to salads or world cuisine.
Dare to serve it with a red fruit desserts.

CONSERVATION:

To drink within the year to guarantee the youthful aromas.

IDEAL SERVING TEMPERATURE: Quite fresh.

VINIFICATION :

Foliar spraying. Optimum and controlled grape maturity. Night harvesting to keep grapes fresh, 4h soaked. Inert system from pressing to wine making at low temperatures.

PACKAGING

Clear white tint high Bordelaise style bottle (75cl). Cream-colored label with a nice quality of paper. Highlights of the brand with color and stylish polish. Synthetic and customized cork Nomacork, 100% recyclable. Cream heavy aluminium cap. Available with screw 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
3399 511 000 126