



IGP Côtes de Gascogne - AOP Bas Armagnac

Chardonnay 1

This wine is elaborated from a certified reasoned wine growing.

APPELLATION : IGP Côtes de Gascogne (dry white)

DESIGNATION : Domaine de Papolle « *La Gloire de Mon Père* »

GRAPES : Chardonnay 100%

VISUAL ASPECT:

Clear and bright, with a pale yellow colour on white golden reflections.

BOUQUET:

Slightly smoked and biscuit first nose with hint of white fruits, typically Chardonnay.

TASTE:

The tasting is direct, strong and uniform, round. This wine is a match of fat and freshness, on a blend of hint such as white flowers, white fruits and Mirabelle plum in retro-olfaction.

ACCOMPANIMENTS:

Fresh and complex, this wine would delight an aperitif and accompany perfectly seafood and fish, white meats in sauces.

CONSERVATION:

This wine is best consumed within the year to guarantee its youthful aromas and freshness. It is also suitable for a short aging (2/3 years). Lay down in a cool, dry place away from sunlight.

IDEAL SERVING TEMPERATURE: 8/12°C

VINIFICATION:

Foliar spraying. Optimum and controlled grape maturity. Night harvesting to keep grapes fresh. 48h over maceration in tank before pressing. Inert system from pressing to wine making at low temperatures. Breeding on fine lees.

PACKAGING:

Yellowish brown tint heavy Burgundy bottle (75cl). White label with a nice quality of paper. Highlights of the grape and the brand with color and stylish polish. Synthetic and customized cork Nomacork, 100% recyclable. Black heavy aluminium cap. This wine is delivered in cartons of 6 standing bottles. 72 cases per Europe pallet, 4 layers x 18 cases, 432 bottles.



Bottle Gencod
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