

Domaine de Papolle

Armagnac
Cotes de Gasconge
France



2016

Petit Manseng

100% Petite Manseng

<i>Winemaker</i>	Frederic Piffard
<i>Wine Color</i>	White
<i>Wine Type</i>	Still
<i>% Alcohol</i>	12.5%
<i>RS (gm/l)</i>	65 g/l
<i>TA (g/L) /pH</i>	1.9 g/l
<i>Case Production</i>	

Tasting Notes

VISUAL ASPECT : Intense yellow colour with gold tints.

BOUQUET : The nose is very expressive and reveals intense aromas of quince, candied fruits, honey, gingerbread and discreet wood.

TASTE : A rich, deep and aromatically intense palate. The exotic fruits find the spices and thrive on a sweet liqueur. The freshness is still well present. Pride of our range, this wine expresses all our know-how.

ACCOMPANIMENTS : This wine can be enjoyed alone or also with your foie gras, strong soft cheeses and desserts. This is the dessert wine by excellence.

IDEAL SERVING TEMPERATURE : 10/13°C.

Winemaker Notes

VINIFICATION : Foliar spraying. Optimum and controlled grape maturity. Harvested from well matured grapes, in night to keep fresh grapes. Inert system from pressing to wine making at low temperatures. 8 weeks in oak.

CONSERVATION : Pleasure may be immediate but the wine may also advantageously be aged for the more patients 3 to 4 years. Lay down in a cool and dry place away from sunlight.