



Floc de Gascogne white

WINE ESTATE

❖ Adapted from a 16th century Gascony recipe, the Floc de Gascogne is a blend of fresh grape juice with a young armagnac of our property.

SOIL

❖ Typical of the Bas-Armagnac area with acid soil dominated by varying types of sand.
❖ Yield of 70 hl hectare

GRAPE VARIETIES

❖ 50 % Colombard
❖ 50% Ugni Blanc

VINIFICATION

❖ Free-run juice from light pressing of the grapes, followed by settling and decanting of the must.
❖ The following phase, indispensable, remains the same for the white and the red. At the time of the vintage, once a year, fresh grape juice and young Armagnacs are blended in a closed vat. Then, the Floc is left to settle until the end of the winter.
❖ Later, the Floc de Gascogne is still the subject of the utmost care: racking, fining, filtering, cold stabilization.

ALCOHOLIC STRENGTH

17% vol.

TASTING NOTES

❖ Straw-coloured, gilt-tinted.
❖ Nose of honey, quince and peach.
❖ Fresh and intense mouth, with aromas of honey, peach and candied/crystallized grapes.

CONSUMMATION ADVICE

Usually drunk slightly chilled for aperitif. Excellent with desserts too.

