

Domaine de Laxé

Côtes de Gascogne



Gamme Friandise – Elixir 2018

Appellation

IGP Côtes de Gascogne

Terroir

Clay & limestone

Grape varieties

80% Gros Manseng
20% Gros Manseng

Tasting

Colour: vibrant gold colour

Nose: Aromas of citrus, tropical fruit with a hint of honey and candied fruit.

Palate: Well-balanced, good combination of sweetness and liveliness.

Cellaring

Enjoy now or keep the next two years



Style

Sweet wine

Vineyard's management

Organic conversion ongoing
Organic compost used
Harvesting during the night

Alcohol degree

12.5°
Residual Sugar : 55g/l

Winemaking

Late harvest
Noble rot grape-berries selected
Alcoholic fermentation
Controlled temperature
Sulfite added reduced

Volume

200 HL – 15 000 bottles

**Fruity sweet wine harvested after the first frost.
Serving chilled from aperitif to dessert time.**

Contact

E-mail : contact@domaine-laxe.com

SARL ESTRADÉ WINE DISTRIBUTION – domaine de Laxé – FOURCES 32250 – FRANCE

Tel/fax +33.5.62.29.42.49

www.domaine-laxe.com