

# DERNIÈRES GRIVES

## IDENTITY

Colour	Sweet white
Grape	Petit Manseng 100%
Appellation	IGP Côtes de Gascogne
Vintage	2023
ABV	11 % vol
Glucose/fructose	81.42 g/L
Ageing potential	5 to 10 years
Yield	35HL/Ha

## TASTING NOTES



A yellow-gold colour with golden highlights.



Aromas of saffron and exotic fruits.



The sweetness blends into an elegant vivacity. On the palate, a perfect balance between notes of white truffle, dried apricot, and candied pineapple.

## GASTRONOMIC PROFILE

Desserts combining strength and delicacy. Roasted pineapple, candied fruit.



**RICH &  
FRESH**



## TERROIR

Soils	Sandy boulbènes and sables fauves
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Age of the vines	30 years
Pruning method	Guyot simple



## VINIFICATION

Harvest & vinification technique	Mechanical harvesting with destemming. Cold skin maceration, pressing. Fermentation begins in stainless steel tanks and finishes in barrels.
Maturing technique	12 months in barrels, then stored in temperature-controlled stainless steel tanks between -2 and 0°C.



## FORMAT

Closure	Cork
Format	75 cl

**FAMILLE GRASSA**  
VIGNERON INDÉPENDANT

ESTATE-BOTTLED