

## PREMIÈRES GRIVES

### IDENTITY

Colour	Sweet white
Grape	Gros Manseng 100%
Appellation	IGP Côtes de Gascogne
Vintage	2025
ABV	10,5 % vol
Glucose/fructose	45.03 g/L
Ageing potential	1 to 3 years
Yield	40HL/Ha

### TASTING NOTES

	Yellow colour with golden highlights.
	Aromas of exotic fruits, mango.
	On the palate, an incredible balance between freshness and the roundness of exotic fruits.

### GASTRONOMIC PROFILE

Freshness and indulgence. Aperitif, foie gras, fresh fruit desserts.



FAMILLE GRASSA  
VIGNERON INDÉPENDANT

SWEET &  
FRESH

### TERROIR

Soils	Sandy boulbènes and clay-limestone
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Age of the vines	25 years
Pruning method	Guyot simple

### VINIFICATION

Harvest & vinification technique	Harvesting of overripe grapes, with destemming. Skin maceration followed by pressing. Temperature-controlled fermentation, stopped with cold to preserve the natural residual sugar of the grapes.
Maturing technique	Temperature-controlled stainless steel tank between -2 and 0°C.

### FORMATS

Closure	Cork or screw cap
Formats	37,5 cl, 75 cl, 150 cl, 300 cl, 600 cl, 3-Litre BIB



ESTATE-BOTTLED