



Floc de Gascogne Red

WINE ESTATE

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

SOIL

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

GRAPE VARIETIES

❖ 50% Cabernet Franc
❖ 50% Cabernet Sauvignon

VINIFICATION

❖ Free-run juice from light pressing of the grapes, followed by settling and decanting of the must.
❖ The following step remains the same for the white & red Floc: 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 to utmost care: racking, fining, filtering, cold stabilization.

ALCOHOL STRENGTH

17% vol.

TASTING NOTES

❖ Beautiful Morello cherry color.
❖ Nose of redcurrant, strawberry, raspberry and cherry.
❖ Rounded mouth with gourmet notes of ripe red fruits.

Enjoy slightly chilled as an aperitif. Excellent with desserts, exquisite in cocktails !

