

L'ÉCLIPSE

Vin de France



TASTING COMMENTS:

Very intense, the nose unveils lovely aromas of whitefleshed fruits, citrus and spice notes.

On the palate, the round and supple attack develops a magnificent palette of fruity and exotic flavours.

A wine with a unique personality!

YIELD AGING

50 3 years hectolitre/ GRAPES

hectare VARIETIES

VINEYARD DEGREE Gros Manseng
Lauzet

14% Vol.

Siliceous clay exposed to the south-east

DETAILS



The management of the vines is extremely rigorous. Everything is done by hand. The preservation of nature and respect for the land are our priorities.

MANUAL HARVEST

Grapes hand-harvested in small-volume crates at the beginning of september.

VINIFICATION & MATURATION

De-stemming followed by skin maceration for 12 hours. Pneumatic pressing with selection of juices. Fermentation and aging 5 month on total lees. Malolactic fermetation on 20% of the volume.



A wine of conviviality and pleasure to enjoy as an aperitif or at the beginning of a meal.



