

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 **GRAPES** hectolitre/

hectare **VARIETIES**

Gros Manseng DEGREE Lauzet VINEYARD **DETAILS**

14% Vol.

Siliceous clay exposed to the south-east



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.

FOOD & WINE PAIRING

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



