



# Floc de Gascogne

## 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% Colombard  
❖ 50% Ugni Blanc

## 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

❖ Straw-colored, gilt-tinted.  
❖ Nose of honey, quince and peach  
❖ Fresh and intense mouth, with aromas of honey, peach and candied grapes



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