

INITIAL Blanc Doux

AOP Gaillac



Soil type : Chalky clay, south east exposure.

Grape Varieties : Mauzac and L'En de L'El.

Average age of vines : More than 40 years.

Vinification : Made from overripe grapes, vinification at low temperature, fermentation stopped at 50 to 60 g/l residual sugar.

Colour : Clear yellow colour, light reflections of straw.

Bouquet : Intense and powerful aroma of exotic fruits with an after taste of honey.

Taste : Vivid, fresh, residual sugar & acidity well-balanced, the palate keeps clean.

Temperature : At around 6 C. A bottle that you can drink, or keep (4 - 8 years).

Ideal with : Apéritif, "foie gras au naturel, cheese "Roquefort", « Bleu de causses » and "époisse"

Production : 4 000 bouteilles