



DOMAINE  
LAGUILLE

## PETIT MANSENG

*Sweet white wine*



Text and pictures are not contractually binding

The wine making, the vinification and the bottling are made at the Domain. The care brought to the work of the vine throughout the seasons, as well as the attention paid during the grape-harvest and the winemaking are behind the constant quality of our wines.

**Grape variety :**  
100 % Petit Manseng

**Appellation :**  
IGP Côtes de Gascogne

**Vinification :**  
Late harvesting of over-ripe fruit. Selective sorting of the grapes and skin-contact maceration. Pressing. Fermentation in low-temperature vats. Vinification on fine lees.

**Tasting :**  
Bright gold robe. Expressive notes of quince and pineapple with an after-taste of honey and fruit jellies. From this grape late harvested, is stemmed a delicate, round and powerful wine but also very fresh. The mouth is rich and sweet; there is a nice balance between the acidity and the aromas of candied and exotic fruits of this grape variety.

**Serving ideas :**  
Excellent as an aperitif, very soft accompanied by a slice of foie gras on a bed of apples, and with a dessert, it is ideally served with a Croustade à l'Armagnac, a typical Gascony dessert.

Serve fresh 10 - 12° C.  
Drink within 6 – 7 years.



**Concours Decanter World Wine Awards**  
Médaille d'Or - Millésime 2010



**Guide Gilbert & Gaillard**  
Médaille d'Or - Millésime 2012 & 2014



**Concours Decanter World Wine Awards**  
Médaille d'Argent - Millésime 2014



**Concours Decanter World Wine Awards**  
Médaille de Bronze - Millésime 2011 & 2012