



Baron d'Arignac

Moelleux

Designation: MELLOW WHITE WINE - VIN DE PAYS DU GERS

Grape variety(ies): Ugni Blanc, Colombard.

Origin: Vineyards of south-western France, between Bordeaux and Toulouse, at the foot of the Pyrenees.

Soil: Sandy and "boulbène" soils that heat up quickly. Water seeps in fast.

Vinification: Machine harvest of slightly overripe grapes, rapid pressing at a low temperature under carbon dioxide, fermentation at a very low temperature (57 - 61°F) for one week. The wine is fined and stored in closed tanks. This wine is sweetened with concentrated grape juice.

Tasting notes:

- **Color:** Pale yellow, with golden shades.
- **Nose:** Fine aromatic wine, dried fruit, vineyards peach.
- **Palate:** Mellow wine, ample and richness, fine persistence.

Recommendations: Serve alone or as aperitif, it can be served favorably with desserts.

Serving condition in F°: 46 - 50

Cellar potential: 1 - 2 years

Alcohol content: 11

Bottle capacity: 750 ML

Bottles/case: 12

