

Uva Non Grata

Region:
Vin de France

Grapes:
Gros Manseng

ABV:
13.0 %

What:

Thick-skinned and wild, Gros Manseng is relatively unknown. For years, it was held in lower regard than its equally obscure parent, Petit Manseng, and blended away anonymously. We've captured its winemaking potential in one of the fruitiest and fun wines you're likely to taste

Where:

Gros Manseng, with its thick skin and small berry size, can both ripen beautifully, or over-ripen whilst retaining its acidity and shunning the advances of botrytis, giving both dry and sweet wines. The fruit for this wine grows in the Côtes de Gascogne, but we declassified it to allow for unique blending options. Here, the warm days and maritime breezes allow grapes to ripen on the vine with lower risk of disease. Winemaking To show this fascinating variety at its best, we've made two wines and blended them together: a bright and zingy Gros Manseng fermented to dryness into which we've blended a smaller proportion of late harvest Gros Manseng, bringing with it a delightful fruitiness and exotic spice.

Barcode:
3430560013504

Sales Info:
750ml ,Case12 ,31.31 lb.

Palletization:
70 cases / 5 Layers



Food Pairings:

This makes for a mega apéritif, otherwise try with stinky cheeses and aromatic middle eastern and eastern cuisines.

Tasting Note:

Zingy, incense-smoked and glorious, this is loud and proud Gros Manseng.

