

# DOMAINE DE MÉNARD



IGP Côtes de Gascogne & AOP Bas-Armagnac

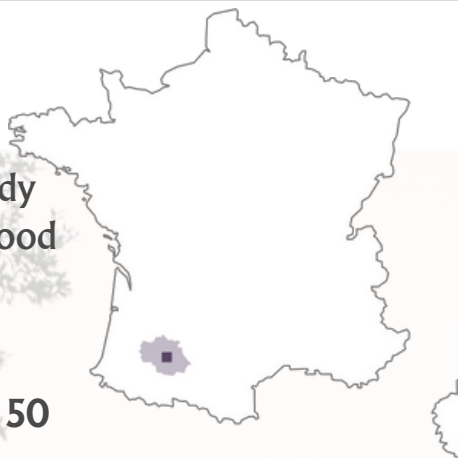
## Viticulture

**Terroir** : Clay-limestone, alluvial soils, and sandy loam ; Mild climate with oceanic influence ; Good exposure and hillsides. 270 hectares.

**Vine pruning** : Single and double Guyot

**Age of the vines and yield** : 3 to 50 years old ; 50 to 100 hl/hectare

**Vineyard management** : Inter-seeding cover crops with fava beans, white radishes, and clover to enrich the soils ; Foliar spray on leaves in early August to activate aromatic precursors.



## Harvest & Winemaking

**Harvest** : Night machine harvesting to prevent oxidation.

**Winemaking** : Pellicular maceration. Pressing under nitrogen. Cold settling on lees. Low-temperature fermentation. Aging in stainless steel tanks on fine lees for a minimum of 3 months. Blending after aging. Parcel-by-parcel winemaking.

**Blend** : 60% Colombard - 30% Sauvignon - 10% Gros Manseng

**Vintage** : 2024

**Residual sugar** : 8,4g/L

**Alcohol content** : 11 % vol.



A fresh, aromatic white with notes of citrus, peach, and a subtle saline touch. Lively acidity and a clean, mineral finish make it ideal with seafood or as a refreshing aperitif.