

DOMAINE DE MÉNARD

IGP Côtes de Gascogne & AOP Bas-Armagnac



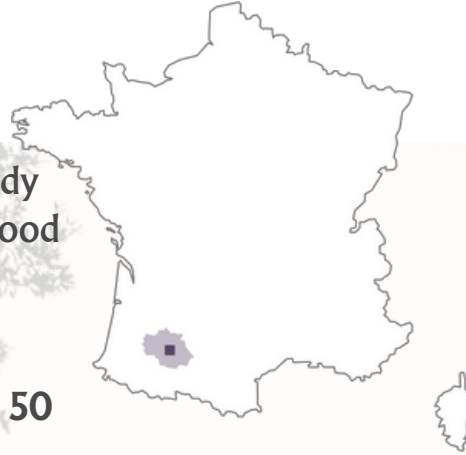
Viticulture

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 : 78% Syrah - 11% Egiodola - 6% Marselan - 5% Merlot

Vintage : 2024

Residual sugar : 1,2g/L

Alcohol content : 10,5% vol.



Deep-coloured rosé bursting with ripe strawberry, raspberry, and hints of spice. Generous and fruity on the palate, yet fresh and balanced. Ideal for summer meals, grilled dishes, or sipping under the sun.