

HAUT MARIN - Le Grand Pavois | 2016



Grape varieties	55% Gros Manseng, 45% Petit Manseng
Soils	Tawny sandy soils
Average yield	60 hl/ha
Winemaking	Skin maceration. Pneumatic nitrogen pressing and cold setting. Vinification and ageing at least 3 months, in stainless steel tanks and concrete tanks to get aromatic blends
Degree of alcohol	11,5 % vol
Residual sugar	55 g/l
Acidity	4,9 g/l
Tasting notes	Notes of mango and honey Smooth, fresh and aromatic on the palate Served at 12° at the aperitif, on foie gras, spicy cuisine, cheeses or desserts
Medals	SILVER Concours Vignerons Indépendants 2017 SILVER 91 points Decanter 2016

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