

# HAUT MARIN - Vénus | 2016



Grape varieties	100% Gros Manseng
Soils	Tawny sandy soils
Average yield	80 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 % vol
Residual sugar	43 g/l
Acidity	4,9 g/l
Tasting notes	Notes of sundried apricots and candied fruit. Fresh and aromatic on the palate Served at 12° at the aperitif, on foie gras , blue cheeses or even desserts
Medals	<i>GOLD Concours National IGP de France 2017</i> <i>SILVER Concours Général Agricole Paris 2017</i>

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