



OH CHIC

Vin de pays des Côtes de Gascogne Sweet white wine

A little sweetness, a little freshness and a nice bouquet of citrus fruits!

This sweet white wine is made from Petit Manseng, cultivated at a place called "Aux chics". Oh Chic, it's a bit of sweetness, a bit of freshness and a nice bouquet of citrus!

Tonic and slightly sweet, OH CHIC is a pleasant wine to share as an aperitif.

Its delicacy can be savored with sweet and savory dishes and its elegance enhances fresh fruit. Its discreet nose reveals itself little by little with aeration with notes of lemon and orange blossom. Its palate is balanced, fresh and a little sweet, with lingering citrus aromas.

10°C-12°C / Friendly wine to drink young and served chilled. It accompanies sweet and savory dishes, Asian cuisine (caramel pork, sweet and sour chicken), fresh fruit salads, pancakes ... It will enhance your aperitifs!

Harvest

It's done at the end of September to favor fruit and freshness.

Pressing ...

As soon as they are harvested, the grapes are destemmed and crushed, then put in the pneumatic press to macerate for 12 hours. At the end of the maceration, a maximum of free-run juice is released before pressing the grapes. The pressing is gentle and long to avoid any oxidation and to preserve the aromas.

The settling...

The must is settled by the cold.

Alcoholic fermentation...

It ferments in a temperature-controlled tank at 16-17°C. When the sugar-alcohol balance is reached, the fermentation is stopped using cold. Bottling takes place at the beginning of February.