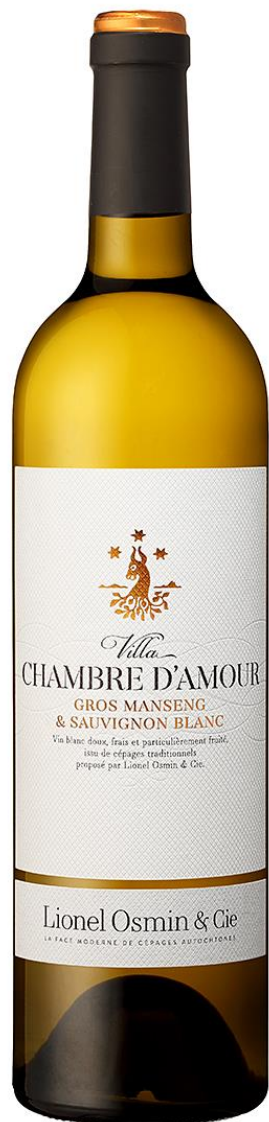


VILLA CHAMBRE D'AMOUR
VDF – GROS MANSENG SAUVIGNON
 SWEET & FRUITY WHITE WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

With the first autumn chill, the Gros Manseng and Sauvignon Blanc grapes are harvested for this sweet and refreshing wine. It delights with its notes of grapefruit, pineapple, pear and Bourbon vanilla as well as its low alcohol content (10.5%). The name for this blend refers to the Basque Country's famous Anglet Beach on the Atlantic coast.

WINEGROWING:

- Grape varieties: 70% Gros Manseng – 30% Sauvignon Blanc
- Climate: our slopes have micro-climates allowing the production of balanced sweet wines. High emperate summers are generally followed by gentle autumns. In October, the Autan wind fends off morning humidity, permitting the grapes to ripe come slowly. The Sauvignon Blanc parcels are harvested at full maturity, whereas we seek a slight over-maturity for the Gros Manseng.
- Terroir: clayish and calcareous slopes in the north of Gascony. This type of cool environment allows slow maturation and therefore a gradual increase in the grapes sugar concentration.

WINEMAKING & AGEING:

To preserve the full aromatic potential of the grapes, the harvest is conducted at night, when temperatures are low. Twelve hours of maceration follows to extract as much potential as possible. Slow gentle pressing is next, protected from any contact with air, thereby avoiding any start of oxidation. After working on fine lees, the juice is clarified and fermentation begins under closely watched temperatures. As soon as the acidity, the alcohol & residual sugars are brought into balance, the wine is chilled to stop fermentation. A very brief ageing (2 to 3 months in vats, on fine lees) is followed by early bottling to best preserve the grapes original aromas.

TASTING NOTES:

A clear yellow, with golden tints colour. Explosive on the nose with citrus notes typical of the Sauvignon Blanc with the fresh exotic fruit coming from the Gros Manseng. We find these on the palate as well with a touch of pineapple and Bourbon vanilla. The low alcohol content, acidity and the residual sugars of the order of 45g/L contribute to a fresh, airy and rich balance on the palate. A real taste treat...Une véritable gourmandise...

SERVING & PAIRING:

- Service temperature: 10 °C
- Ageing potential: 2 years
- Food pairing: aperitifs, foie gras, exotic cuisine, chicken with pineapple, blue cheese, spicy dishes, fresh fruit desserts, tapas, butter biscuits, caramelized apple cake...



EAN: 3760201500040
 Weight: 1.46 kg
 NOMACORC
 Dim: 320 x 75.6 ø mm



6 BT
 EAN: 23760201500044
 Dim: 320 x 238 x 158 mm
 EUR (80 x 120 cm)
 4 layers x 25 cs = 100 cs
 Weight: 934 kg / Height: 1.4 m



Bt orientation: ↑
 Weight: 9.1 kg
 VMF (100 x 120 cm)
 5 layers x 28 cs = 140 cs
 Weight: 1 310 kg / Height: 1.8 m



12 BT
 EAN: 13760201500047
 Dim: 330 x 320 x 240 mm
 EUR (80 x 120 cm)
 4 layers x 12.5 cs = 50 cs
 Weight: 919 kg / Height: 1.5 m



Bt orientation: ↑
 Weight: 18 kg
 VMF (100 x 120 cm)
 5 layers x 15 cs = 75 cs
 Weight: 1 379 kg / Height: 1.8 m