

# MOONSENG

## MERLOT + MANSENG BLACK

SOUTHWEST  
FRANCE

COTES DE GASCOGNE  
INDICATION GÉOGRAPHIQUE PROTÉGÉE



### STORY

Firmly attached to defending our authentic, local grape varieties under the Planète Cépages signature, we have put the spotlight on the Manseng Noir grape, a wonderful, forgotten varietal from the Pyrenean foothills which we have replanted and developed in its native South-West France. Blended with Merlot, this gives a totally new style of Côtes de Gascogne red wine.

### APPELLATION

The Côtes de Gascogne vineyard covers the fantastically-exposed hillsides between the Pyrenees and the Atlantic. With warm days and cool nights, the region boasts a particular climate which is ideal for the development of the optimal aromatic expression of the grapes. The climatic influence of the ocean to the west conjugated with the mountains to the south, guarantees sunshine without drought.

### TERROIR

Gascony's microclimate, influenced by the Atlantic Ocean to the west and the Pyrenean mountain range to the south, is responsible for the freshness and aromatic typicity of the area's wines.

### VINEYARD MANAGEMENT & WINEMAKING

Regular monitoring of grape ripeness for each plot. The grapes are harvested from mid-October. As the Manseng Noir is quite productive, bud removal and leaf thinning is carried out during the summer to keep only 7 to 8 bunches per vine.

The different grape varieties are vinified separately in the winery. De-stemming and crushing is followed by a fifteen-day period of traditional skin-contact. Fermentation in thermo-regulated stainless steel tanks. De-vatting of free-run wine. The grape pomace is separated from the press wine that is put aside. Controlled malolactic fermentation. Each separate lot is tasted and a selection is made for the definitive blending.

Matured in vats for 8 months.

### TASTING

A deep, dark colour. The nose is full of red fruit (Merlot) shot through with notes of black tea and the characteristic, very spicy, green pepper brought to this first vintage by young Manseng Noir grapes. A good aromatic complexity. The freshness is instantly evident on a palate supple with silky tannins.

### PAIRING

Served at 14-16°C, this wine goes perfectly with a beef carpaccio or simply a fresh duck breast salad.



RED WINE

