



Floc Rosé Entras

AOP Floc de Gascogne

Product from Organic Farming – Certified by FR BIO 10

3 stars – Guide Hachette 2023

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Silver Medal – Paris 2019

75cl – 17% vol

Soil: Clay-limestone

Grape juice varieties: 50% Merlot, 50% Cabernet Sauvignon

Average vine age: 40 years

Residual sugar: 135 g/L

Production: A blend of Armagnac from the year preceding the harvest (1/3) and fresh grape juice (2/3). Our Floc Rosé is made with slightly sweeter grape juices than the Floc Blanc, resulting in a richer wine aged 24 months in 42 hL barrels. The fruit character is preserved to the fullest.

Colour: Bright red with violet reflections

Nose: Intense and complex aromas of blackcurrant and morello cherry, with violet notes emerging on aeration

Palate: Plush on entry, revealing the richness of Merlot and Cabernet Sauvignon. Round and smooth, the Armagnac blends seamlessly with the sweet, aromatic sensations. Red fruit and kirsch-like cherry notes build and extend through the finish, leaving subtle stone fruit aromas.

Food pairing: Serve this red Floc as an aperitif, in a cocktail with tonic, or even in a melon. It also pairs wonderfully at the end of a meal: with blue cheeses or a slightly bitter chocolate dessert.

Aging potential: 20 years

