



Solelh 2024

IGP Côtes de Gascogne

Organic Farming – Certified by FR BIO 10

Biodynamic Agriculture – Demeter Certified



75cl – 12% vol

Soil: Clay-limestone

Grape varieties: 80% Gros Manseng, 20% Petit Manseng

Average vine age: 20 years

Viticulture: Soil cultivation and cover crops. Bud thinning and green work to achieve uniform ripening and vibrant fruit directly in the vineyard.

Winemaking: We take great care of the Solelh vines. Bud thinning and grape aeration ensure that by October our Manseng grapes are rich in sugar and exotic fruit, allowing the production of a deliciously sweet wine. After direct pressing, fermentation takes place at controlled temperature for about twenty days. Aged in tank for 6 months before bottling, preserving its pineapple aromas.

Colour: Yellow with golden highlights

Nose: Rich aromas of pineapple and acacia honey

Palate: Fresh on entry, leading to a balanced sweetness (50g/L residual sugar) tempered by the acidity of the Manseng grapes. The palate unfolds with refreshing aromatic complexity.

Food pairing: Solelh is ideal as an aperitif, with blue cheeses, or a vegetable tagine with apricots. Perfect for sharing a glass with friends while imagining the sun-drenched colors of October in our Gascony region.

Aging potential: 36 months

Serving temperature: 9°C

