



## ***Floc Blanc Entras***

**AOP Floc de Gascogne**

Product from Organic Farming – Certified by FR BIO 10



**2 stars – Guide Hachette 2023**

**Gold Medal – Paris 2022**

**75cl – 17% vol**

**Soil:** Clay-limestone

**Grape juice varieties:** 50% Colombard, 40% Ugni Blanc, 10% Gros Manseng

**Average vine age:** 25 years

**Residual sugar:** 120 g/L

**Production:** A blend of Armagnac from the year preceding the harvest (1/3) and fresh grape juice (2/3). Our Floc Blanc is made with juices exhibiting good acidity to achieve the necessary balance between sugar and acidity during mutage. It is then aged 24 months in 12 hL large oak casks (foudres) before bottling. This process subtly marries the young Armagnac with the grape juice.

**Colour:** Yellow with green and grey highlights

**Nose:** Intense and complex aromas of almonds and white flowers

**Palate:** Charming and well-balanced on entry, with aromatic intensity and lively Armagnac character. The palate develops on white-fleshed fruits such as mirabelle and apricot. The finish is extended by the lingering sweetness and the intensity of the spirit, ending on stone fruit aromas.

**Food pairing:** Served as an aperitif, this Floc Blanc pairs beautifully with peppered and salted duck foie gras. It also complements a mirabelle tart or an apricot shortcrust tart.

**Aging potential:** 20 years



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