

Salette Floc de Gascogne Blanc

Domaine de Salette

France - South West - Floc de Gascogne

The Floc de Gascogne is a regional aperitif from the Cotes de Gascogne and Armagnac regions of Sud-Ouest wine region of France. It has had Appellation d'origine contr lee status since 1990.

Floc de Gascogne is a mistelle, a vin de liqueur (a fortified sweet wine) made of 1/3 of armagnac and 2/3 of fresh grape juice (Colombard grape for this particular producer) both from the wine area Armagnac / Cotes de Gascogne. Both of these must be produced by the same vineyard.

The Floc de Gascogne - "flower of Gascony" - is made with fresh Colombard juice that is mated with Armagnac, which naturally allows to block the fermentation of fresh juice. The wine presents a beautiful bright pale yellow color and reveals a powerful and complex nose of floral notes. The mouth is generous, round and unctuous displaying savory flavors of fruit, almond and honey.

Specifications

Appellation	Floc de Gascogne
Varietals	1/3 of Armagnac and 2/3 Colombard fruit juice
Agricultural Practices	Sustainable
Soil type	Limestone and Clay (Argilo Calcaire)
Vinification	Floc de Gascogne is produced according to a recipe that has been in use in Gascogne since the 16th century. After blending, the Floc is kept for 10 months in the cellar of the producer and must be approved by a committee of experts before it can be sold under the appellation Floc de Gascogne.
Pairings	It is used as an aperitif most often, but also as a dessert drink. It should be consumed while cool, and is superb on ice. should be drunk within a year after the production. Once a bottle is opened, it may be stored for up to three months in the refrigerator.



Codes, Weights and Measures

UPC	7 84585 00036 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00036 1
Case Weight	18
Layers/Pallet	7

ABV	16.50%
SRP	\$ 26.99 USD 750mL Bottle