

Amplitude



IDENTITY

Colour	White
Grape variety	Dry Gros Manseng 100%
Appellation	IGP Côtes de Gascogne
Vintage	2024
Alc. content	11.5 % vol
Residual sugar	0.3 g/L
Yield	65HL/Ha
Ageing potential	Best enjoyed within 3 years



TERROIR

Soils	Sandy boulders and sandy loams
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Pruning method	Guyot simple



VINIFICATION

Harvest & vinification technique	Mechanical harvest with destemming directly in the vineyard, skin-contact maceration during transport then in the presses, static settling, cold stabilisation with stirring to keep the finest lees in suspension, fermentation in temperature-controlled stainless steel vats.
Maturing technique	Between -2 and 0°C in thermoregulated stainless steel tanks.



Famille Grassa
INDEPENDENT WINE GROWER



TASTING NOTES



Medium yellow colour with gold reflections.



The nose is fruity, fresh and very aromatic.



The palate is fresh, with complex flavors of mango and exotic fruits. Beautiful length.



FOOD AND WINE PAIRINGS

Aperitif & starters

Salmon carpaccio with lime, grilled prawns, squid, smoked duck breast, asparagus with Hollandaise sauce.

Main courses

Salt-crusted sea bass, duo of monkfish and scallops, a side of Gascon Black Pork, a veal blanquette, pan-fried chanterelle mushrooms, fried noodles with vegetables.

Cheese

Reblochon, Saint-Nectaire, truffled brie, Pyrenees brebis (Pyrenees Sheep-milk cheese).

Dessert

Mango-pineapple carpaccio, a citrus pie.



FORMAT

Closure Format

Cork
75 cl