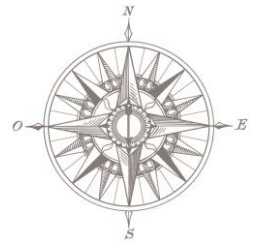




**GEORGES VIGOUROUX**  
CRUS & ART DE VIVRE D'OCCITANIE



# PIGMENTUM

IGP Côtes de Gascogne

- Varietal:** Gros Manseng Sweet
- Terroir:** Pigmentum Gros Manseng is made from very ripe grapes grown on sandy-clay soil in Gascony. “Gros Manseng” is one of the rare and precious grape varieties that only flourish in Gascony
- Wine-Making:** Manual trellising and removal of unwanted shoots (épamprage), mechanic trimming and leaf removal. The harvest occurs at the end of October, de-stemming and pressing at low pressure. This Gros Manseng is matured on fine lees in barrels during a few months which gives him some roundness and balanced complexity.
- Tasting:** The wine has a pale gold color and a bouquet of fresh fruit (quince, pineapple) with a hint of honey. The balance on the palate and the “crunchy” citrus flavors confirm its crisp vivaciousness. You are sure to be excited by the intense aromatic concentration and equilibrium between sweetness and freshness!
- Food and Wine Pairings:** This is a real treat when served slightly chilled as an aperitif or with foie gras. Its rich and concentrated character is highlighted when accompanying fish, white meats, and cheeses. It is a pure delight with fruit tarts.
- Aging potential:** Drink young.
- Serving temperature:** 12°C / 54°F
- Reward:** 2012 : Bronze medal Decanter World Wine Award
- Range:** Pigmentum Malbec Rouge Cahors AOC, Pigmentum Ugni Blanc Colombard IGP Côtes de Gascogne, Pigmentum Malbec Rosé IGP Côtes du Lot, Pigmentum Gros Manseng IGP Côtes de Gascogne, Pigmentum Merlot Malbec Rouge Buzet AOC.



**Packaging:** 6 Packs



12 Packs

