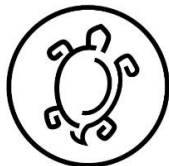


**UBY**  
WINERY FAMILIALE



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PRODUIT  
DE FRANCE

**N°24**

**GROS MANSENG**  
FRESH & SMOOTH

SWEET



**Terroir :**

Region : South West France  
Appellation : IGP Côtes de Gascogne  
Certification : Organic farming  
Soil : Sandy-loam and clay lands  
Average yield : 40 HL

**Varieties :** Gros Manseng

**Vinification :**

Night harvest, whole fruit maceration, pneumatic pressing. low temperature fermentation and maturation on fine lees.

**Tasting Notes :**

. The exotic notes of passion fruit dominate initially. On the palate, a rich and delicate texture releases aromas of candied lemon and quince.

**Food Pairing :**

Enjoy as an aperitif or try with spicy food. This is the wine to pair with a poultry, white meat or veined cheese. (ex : Roquefort Cheese).

**Service Temperature :** 10 °C.

**Cellaring Potential :** Best consumed within the year.

**Alcohol degree :** 11% vol

**Residual sugar :** 50 g/l

**Packing :**

Specific technical stopper  
Case of 6 bottles  
Euro pallet of 105 cases x 6 : 630 bottles  
Bottle barcode : 3 76 00 85 61 042 2  
Case barcode : 3 76 00 85 61 142 9  
Back label : French/English

(\* ) New labelling not available. Refer to 2018 labels.