



DOMAINE CHIROULET – FAMILLE FEZAS *FLOC DE GASCOGNE ROSÉ AOC*



Gascony is one of the most picturesque wine regions in France with its medieval villages, temperate climate and distant views of the Pyrenees. The estate is nestled in the highest elevated hillside of the “Ténarèze”, the central district of the Armagnac region where you find the highest concentration of active limestone. Philippe Fezas carries a 150 years old family tradition of producing Armagnac, the oldest brandy in France.

Floc de Gascogne, even though a recent Appellation dating from 1990, comes from an old Gacogne traditional recipe dating from the 16th century. Floc, which mean Bouquet of Flowers in Occitan dialect, fall into the “Mistelle” category, like Pineau des Charentes in the neighbor Cognac, which are fortified sweet wine. The main difference with Port or Vermouth is that the base alcohol is not bought from outside purveyor but come from indigenous grapes distilled at the estate before its become Armagnac after decades of ageing.

Like Philippe loves to say, his “Floc” provides a “Summary” of all what the estate produce, the combination of grape growing and distillation.

VARIETAL

For the Brandy: Ugni Blanc, Colombard
For the grape Juice: Merlot, Cabernet Franc, Tannat

VINIFICATION

1/3 of “Blanches d’Armagnac” (Freshly distilled colorless “Eau de vie” or brandy) and 2/3 of fresh grape juice. The brandy still warm from the “Alembic” (Alchemical still) is poured into a tank at the beginning of the harvest and the fresh grape juice is added after each day of harvest according to the maturity of each grape. After the final blending start a 16 months ageing in old French oak tanks with daily racking to allow an optimum marriage of both component. This form of “Mutage” stop the fermentation and preserves the taste of the fresh juice as well as the natural flavors and sugar content of each grape.

Final content of alcohol is 17% with 180 grams of residual sugar.

TASTING NOTES

Aromas of Baked spices, black cherry, kirsch and roses. In the mouth it feels like biting in a grape, the sweetness of the fresh fruit and alcohol are perfectly integrated both complimenting each other. The finish is velvety and display a nice vinous texture with nice backbone of tannins.

SERVICE

This *Floc de Gascogne rosé* should be serve cool and is delicious on ice as an Apéritif or digestif. It can also be used with specific pairing like Duck fois gras, chocolate fondant or simply with fresh strawberries.

Try it also as an ingredient for cocktail recipes, it will surprise you. Once open it can be store for up to 3 month in the fridge.

