

Château de Millet

BAS-ARMAGNAC · VINS ET FLOC DE GASCOGNE



CH. DE MILLET ★

	2 ha	10 000	8 à 11 €
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The Dèche family produces top quality wines on the sunny slopes at Château de Millet, just 3kms from Eauze, the capital of Armagnac, and close to a significant archaeological dig. Among the wines, the jury has chosen this Floc with its pale straw colour and golden highlights, its intense nose that harmoniously unites Armagnac with honeyed notes. In the mouth, it shows lots of sucrosity and a certain length that finishes with notes of gingerbread.

The Floc de Gascogne, (lou Floc = bouquet of flowers in Gascon) is a marriage of fresh grape juice and armagnac. Since 1990 it is classed as an Appellation d'Origine Contrôlée.

The Floc from Château de Millet – Francis Dèche is one of the pioneers in the story of Floc de Gascogne – has since its beginnings been frequently awarded prizes: Concours Général Agricole, Hachette Guide, etc.

Ideal companion for a gourmet's table, the Floc is a natural aperitif with a freshness and unique fruitiness that is best expressed in its youth.

White Floc de Gascogne

30 % Ugni blanc
30 % Colombard
40 % Gros Manseng
16.5 % vol



Rosé Floc de Gascogne

50 % Merlot
40 % Cabernet franc
10 % Tannat
16.5 % vol

Tasting

Bright pale, golden yellow colour.
Very rich nose with intense aromas of fresh very ripe grapes. Generous in the mouth with balance and freshness. Full flavoured finish.

Serve between 6 – 8°C.

Accompanies foie gras, melon, fruit desserts, veined cheeses.

Tasting

Bright and deep rosé colour.
Fine red fruit aromas of raspberry and sometimes cherry.
Soft and supple in the mouth with notes of spice. Intense finish.

Serve between 6 – 8°C.

With ...

More than an aperitif, it accompanies certain strong cheeses, orange or chocolate desserts, tarte tatin, ...