

Le Château de Millet *just situated outside the town of Eauze in the Gers.*

Devoted to mixed farming and the production of Armagnac, the domaine today has 50 hectares of vines for the production of Côtes de Gascogne wines « Domaine de Millet ».

The vines enjoy a north westerly position on the green hills where the soil alternates between clay limestone and the sandy soils known as 'sables fauves'.

Francis Dèche, the proprietor, who follows in the footsteps of five generations has a policy of quality : traditional grape varieties, vineyard cultivation with respect to the environment and constant development in the methods and means of vinification. With his daughter Laurence, who joined him in 1999, they sell a full and varied range of products that are just waiting to be discovered !

BAS-ARMAGNAC - VINS ET FLOC DE GASCOGNE

Colombard-Ugni blanc

50% colombard, 50% ugni blanc

Vinification

Harvested and destalked at the same time, the grapes are drained into tanks that are hermetically protected from the harmful effects of oxygen. The fresh grape must is stabilised in cold temperatures for 6 days which allows the aromas in the grapes to fully express themselves whilst in turn slightly reducing the acidity. The fermentation takes place under strict temperature control over 2 weeks. The two varieties are vinified separately before being blended and the wine is bottled early, as soon as it displays its full potential of freshness and elegance.

Tasting notes

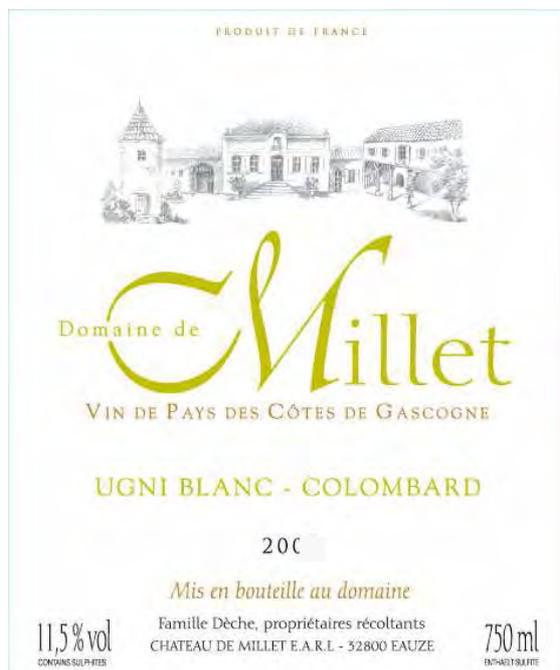
- Dry white wine, clear with pale yellow highlights.
- Intense nose with lots of freshness that is complex and refined. Dominated by floral notes and fruits like acacia and white peach.
- In the mouth the attack is full, complex and invigorating with a citrus finish.

~ A well balanced, light wine that makes a perfect companion for thirst and pleasure. ~

Serving suggestions

Serve at 9°C as an apéritif or with a meal. It is a perfect match for starters, goats cheese, asparagus, fish and shellfish.

- > > > Selection Top 100 Best vins pays of the World London 05
- > > > Gold Medal Concours Général Agricole 2009



Chardonnay

100% chardonnay

Vinification

A 3 hectare area was planted in 2000 on a clay, sand and boulbènes soil. The wine ferments and stays in 400 litre new oak barrels for 135 days followed by the second fermentation (malolactic). Bottled in March.

Tasting Notes

Dry white wine with a pale yellow colour. Complex nose dominated firstly by smoky vanilla notes, followed by a hint of coconut and dried fruits. Round structure with a fresh and long finish.

Serving Suggestion

Serve at 9°C with cooked shellfish dishes such as Coquilles St Jacques, white meat and fish in sauce.



Gros Manseng

100 % gros manseng

Vinification

This variety is harvested as soon as it is ripe (not over ripe), once the must reaches 14 degrees. The slow fermentation stops when the must gets to 12.5%. There is a residual sugar naturally present that added to the fact that it is conserved on the fine lees, gives this wine fatness and structure.

Tasting notes

- Sweet white wine with a clear, bright yellow colour
- Complex bouquet that is quite typical with aromas of citrus, exotic fruits and fresh apricots.
- In the mouth the sensation is lively, round and full : a very good balance.

Serving suggestions

Serve between 8 - 9° C on its own as an aperitif or during a meal with smoked fish, foie gras, fish in sauce, Roquefort cheese or with a dessert such as an apricot tart.

- > > > Silver Medal Concours Général Agricole 2007