



SOVEX GRANDSCHÂTEAUX  
BORDEAUX & BEYOND

# TOQUADE BLANC MOELLEUX - 2022

COTES DE GASCOGNE BLANC MOEL

A LA FOLIE

## OVERVIEW

Gascony, a generous and verdant region nestled at the foot of the Pyrenees and at the gateway to the Atlantic, already dedicated its hillsides and valleys almost entirely to the art of winegrowing 1600 years ago. Oceanic and temperate, the Gers climate offers a privileged setting: sunshine, little rain and coolness to accompany the vines towards optimal maturity. Toquade was born under the sign of seduction, pleasure and sharing. It is the wine for light aperitifs, it is the chic bottle that you put on the table to surprise, the one that you take for a walk in a basket, it is the romantic treasure that you open in front of a sunset

## VINEYARD

**Soil :** South facing clay-limestone slopes

**Location :** The selected plots are located in the commune of Mezin, on the edge of the Landes de Gascogne forest.

**Average age of vineyards :** 15 years years

## MAKING PROCESS

Direct pressing under inert gas. Fermentation at low temperature. Between 14 and 17 degrees. Once the alcoholic fermentation has started, it is stopped by filtration in order to keep between 25 and 30g/l of residual sugars. Aged on fine lees in vats. Bottled in the spring to preserve a high level of fruit.

## TASTING NOTE

This sweet and fruity wine, with its beautiful golden colour, reveals a nose of candied lemon and quince. The attack is smooth and ample, with a lot of amplitude and a nice acidulous note on the finish.

**AGEING POTENTIAL :** 5 to 10 years

