

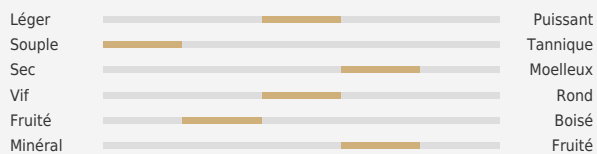


LES JARDINS DE BABYLONE – JURANÇON MOELLEUX

PRODUIT

Made from the Petit Manseng grape variety, this sweet wine is harvested at peak ripeness on the steep slopes of Jurançon. The nose reveals aromas of pineapple, mango, honey, and sweet spices. On the palate, the richness of the sugar is balanced by a lively and refreshing acidity. The texture is smooth, but never heavy. The finish is long and saline, driven by the minerality of the soil. This wine pairs perfectly with foie gras or a fruity dessert, or can be enjoyed on its own. Precise and natural aging. A vibrant and luminous sweet wine. The Dagueneau spirit applied to the Southwest.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Jurançon / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Petit Maseng

