



Carrelot des Amants

IGP Côtes de Gascogne - 2025 - **SWEET WHITE**

PRESENTATION

In the very old villages of the South-West, the narrowest alleyways were called “carrelots.” It was there, in the shade of the stone walls, that lovers would meet...

Legend has it that Queen Margot and her lover, Charles de Balzac, known as “Bel Entraguel,” Lord of the Bastide de Dunes, were once caught enjoying a glass of Brulhois wine. A symbol of forbidden and passionate love, our Carrelot des Amants range delicately embodies the singular character of South-West wines.

THE WINE

VARIETALS: Gros manseng 100%

WINEMAKING / AGEING: Pressing after a short skin-contact maceration. Clarification by flotation. Low-temperature vinification (16–18°C).

TASTING

Carrelot des Amants Moelleux reveals a delicate nose with notes of exotic fruits (mango, pineapple) and white flowers. The palate is sweet, beautifully balanced by fresh acidity. The finish is long, lingering on exotic fruit notes.

SERVING / FOOD PAIRINGS

SERVING: Serve between 6° and 8°C.

FOOD PAIRINGS: This Côtes de Gascogne is perfect with dessert (such as tarte tatin). It also pairs beautifully with foie gras terrine and blue-veined cheeses.

