



B.A.BA

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

PRESENTATION

B.A.BA is a range of varietal wines that focuses on fruit, roundness, and immediate pleasure.

Available in red, rosé, dry white, and sweet white, B.A.BA is perfect for an aperitif as well as throughout the meal.

The vineyard covers 5 hectares of clay-limestone soils, located in the north of Gers and the south of Lot-et-Garonne.

THE WINE

VARIETALS: Gros manseng 100%

WINEMAKING / AGEING: Pressing after a short skin-contact maceration. Clarified by flotation. Fermented at low temperatures (16–18°C).

TASTING

With its pale yellow color and golden highlights, the nose reveals aromas of exotic fruits (mango, pineapple) and white flowers.

On the palate, sweetness is balanced by a lovely freshness. The finish is long, with lingering notes of exotic fruits.

SERVING / FOOD PAIRINGS

SERVING: Serve between 6° and 8°C.

FOOD PAIRINGS: Ideal for aperitifs and cocktail-style gatherings, it is also perfect served with desserts (such as tarte tatin), foie gras terrine, or blue cheeses.

