



BRUNO LAFON

wine selection



Domaine Pajot, Le Noisette, IGP Côtes de Gascogne, Blanc

IGP Côtes de Gascogne, France

Domaine de Pajot, a vineyard nurtured by the Barreau family for three generations, excels in organic viticulture. Managed by Clément and his father Damien, it has been dedicated to organic farming since 2001. They enhance soil fertility with cover crops and agroforestry, and host sheep for natural vineyard maintenance. Founded by Edmond Barreau in 1973, the estate's organic practices are annually certified, producing wines that reflect their commitment to nature and quality.



PRESENTATION

Gros-Manseng, the estate's most sugar-rich grape variety, is harvested last. In Gascony, the locals

often enjoy a splendid late season, known as "Saint Martin's summer," characterized by warm autumn sunshine. This dry period allows Gros-Manseng to ripen slowly, basking in the sun and accumulating its delightful sugars, resulting in a grape that embodies the perfect balance of sweetness and ripeness.

LOCATION

The terroir of Gascony is a haven for Gros-Manseng, where its unique clay-limestone and sandy soils, coupled with a temperate climate, create ideal growing conditions. The region's extended warm autumns, known as "Saint Martin's summer," allow the grapes to mature slowly, enhancing their sugar content while retaining vibrant acidity. This balance produces sweet white wines that are remarkably sharp and refreshing, making Gascony's terroir truly exceptional

WINEMAKING

The Gros Manseng grape, celebrated for its excellent acidity and high sugar content, is ideal for crafting a light, refreshing semi-sweet wine. Fermentation occurs in temperature-controlled tanks, followed by aging on fine lees at low temperatures to preserve its vibrant character. Bottled with a residual sugar level of around 40g/L, this wine achieves a perfect balance - lusciously sweet yet delightfully crisp.

VARIETAL

Gros manseng 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TASTING

Elegantly ripe and subtly honeyed, this wine boasts impressive richness without overwhelming sweetness. Flavors of apricot and bitter orange are beautifully balanced by vibrant acidity and a taut lemon-zest texture. Named in honor of the region's warm autumn, heralding the arrival of hazelnuts, this youthful wine promises to develop gracefully over the coming years.

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FOOD PAIRINGS

Serve this delightful wine at 9°C (46°F) alongside a plate of honey-glazed roasted duck breast, accompanied by caramelized peaches and a side of tangy blue cheese. The wine's apricot and bitter-orange notes, paired with its vibrant acidity, beautifully complement the richness of the duck and the sweetness of the peaches, creating a harmonious and indulgent culinary experience.

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