



# Domaine de Magnaut

## VIN DE PAYS DE CÔTES DE GASCOGNE

THE BIRTHPLACE OF ARMAGNAC

*“Two generations have rallied the tradition of a country and modernity in order to offer a full range of genuine products.”*



The Domaine de Magnaut lies in northwest Gascony in the town of Fources. This family estate consists of a vineyard of 40 hectares with rich and varied terroirs. Jean-Marie Terraube brings years of professional experience acquired in different vineyards to create a range Côtes de Gascogne wines. All domain products regularly receive awards.

Appellation: IGP Côtes de Gascogne  
Town: Fources

### L'Esprit PLAISIR:

#### Equilibre de Manseng:

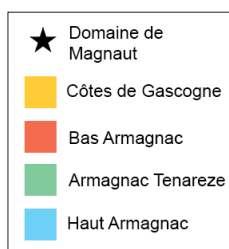
Grape variety: 100% Gros Manseng  
Color: Brilliant pale yellow

Vintage: 2014  
Alcohol: 12%

Bouquet: Complex and fruit with aromas of quince and peaches.

Palate: Fresh and mellow with notes of apricot, pear, with a long, round finish.

Serving Suggestions: Serve chilled at about 50 degrees. Perfect as an aperitif paired with foie gras. Pairs well with Asian cuisine or as a dessert wine with fruit.



#### Euphorie de Rosé:

Grape variety: 100% Syrah  
Color: Light garnet with purple highlights

Vintage: 2016  
Alcohol: 12%

Bouquet: Fresh and fruity with aromas of strawberries, raspberries, and blackberries.

Palate: Intense, frank, and fleshy with notes of dark fruits, round with tannin on the finish.

Serving Suggestions: Serve at about 65 degrees. Pairs well with grilled red meat, rib eye, steaks and hard cheeses.

#### Les Hauts de Boulin:

Grape variety: 50% Cabernet Sauvignon, 50% Tannat  
Color: Cherry and garnet

Vintage: 2014  
Alcohol: 13%

Bouquet: Complex and fruity with aromas of red fruits and undergrowth

Palate: Fresh and acidic with notes of red fruits.

Serving Suggestions: Serve chilled at about 50 degrees. Perfect as an aperitif, with cold entrees, charcuterie, vegetable quiche, tapas or paella.



### L'Esprit PASSION:

#### Manseng Sec:

Grape variety: 100% Gros Manseng  
Color: Brilliant yellow

Vintage: 2014  
Alcohol: 14%

Bouquet: Expressive with aromas of exotic fruits, and subtle aromas of spices

Palate: Fruity, rich and round with notes of spices and a long finish.

Serving Suggestions: Serve chilled at about 50 degrees. Pairs well with shellfish, scallop carpaccio (carpaccio di Saint-Jacques), fish or sushi



#### Tannat:

Grape variety: 100% Tannat  
Color: Raspberry with hints of garnet

Vintage: 2014  
Alcohol: 13%

Bouquet: Aromatic, elegant, with aromas of Burlat cherries, spices, and light hints of cocoa.

Palate: Fleshy, with notes of red fruits, and fine, rounded tannins.

Serving Suggestions: Serve at about 65 degrees. Pairs well with grilled red meat, Boeuf Bourguignon, lamb tagine, lamb curries, or steak.