



L'EXCUSE 2017

Vin Liqueureux

This cuvée is a sweet wine made from grapes harvested by hand on February 9, 2018. While waiting for their late harvest, the grapes dehydrate, concentrating their sugar - 263 g / liter of residual sugar - to give, after delicate vinification, a very dense, syrupy, almost syrupy wine.

The Excuse is a dessert all by itself. It is tasted with a salad of fresh fruit and small cookies or bugnes. Not too sweet, these golden and puffed treats do not encroach on the sugar of the wine which then takes on its full dimension.

It can also be enjoyed with very dry Basque sheep cheeses such as ossau-iraty. Its sweet flavor makes up the spiciness of the cheese and advantageously replaces the black cherry jam that traditionally accompanies it, precisely to soften the taste.

Tasting a bottle of this unusual wine with friends is an exceptional moment of intimacy and shared pleasure !



Vin Bio certified by Ecocert

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