



Villa Dria Petit Manseng IGP Côtes de Gascogne

The Romans settled in Gascony nearly 2000 years ago. On the surrounding hills large agricultural estates called “Villas” prospered where the first vines were cultivated, and it’s as a tribute to this noble past that the vineyard is named Villa Dria.

Jean-Pierre Drieux has been growing vines for 20 years in an alternative sustainable way. The 60 hectare vineyard is composed mainly of the iconic white grape varieties of Gascony: Colombard, Gros Manseng, Ugni Blanc and Petit Manseng plus Sauvignon and Chardonnay. The winery is modern and ecologically designed, complete with power from its photovoltaic roof!

Jean-Pierre makes fine and elegant wines with freshness, aromatic complexity, a generous structure and nice length. Harvesting takes place early in the morning when the temperature is cool, the grapes are picked, separated from their stalks, sorted, protected against oxidation and quickly transported to the winery, where they undergo cold temperature fermentation and maturation on fine lees in temperature controlled stainless steel tanks.

Made from the Petit Manseng grape, which makes the fabled sweet wines of the Jurançon appellation, this is a sublime pudding wine! Lemon/straw in colour, it has a delightful honeyed nose with elements of quince and baked apples. It is bursting with tropical fruit flavours, honey and apple with an underlying twist of lemon zest and marmalade. It finishes cleanly with good acidity and length Superb with blue cheeses, perfect with fruit salad, or on its own!

Producer: Villa Dria

Winemaker: Jean-Pierre Drieux

Country of Origin: France

Region of Origin: Gascony

Grapes: 100% Petit Manseng

ABV: 13.0%

Closure Type: cork

