



- D O M A I N E -

La Hitaire

Armin et Rémy Grassa



VIN DE PAYS DES CÔTES DE GASCOGNE

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Armin and Remy Grassa are brothers in life and in their work. Sons of Yves Grassa, the famous Gascon wine grower, they have naturally grasped and grown up with modern wine growing methods. Together they bought the Domaine La Hitaire in 1999 where they have transformed and restructured this 110 hectares wine estate. Different grape varieties that are not so common in the region (Sémillon, Chardonnay, Chenin ...) have found their place alongside the precious Petits Manseng that grow opposite the terrace at the entrance of the Chateau. The wines of character produced by Armin and Remy Grassa are created to provide a conviviality which is so close to their hearts.



Beside a magnificent lake surrounding this superb XVIIIth century Château, the Domaine La Hitaire vineyards spread out over the hills of Eauze, the capital of the Armagnac region. Mainly planted with Ugni Blanc, Colombard, Sémillon, Chenin, Sauvignon, Chardonnay, Gros Manseng and Petit Manseng, our vineyards benefit from a very favourable sub soil (tawny coloured sands), for those who appreciate elegant, fresh and very aromatic white wines. Our Domaine is situated in the "Côtes de Gascogne".



The meticulous upkeep of each vine, the careful monitoring of grape maturation and the great care taken during harvesting coupled with the sun and the oceanic climate of the South-West contribute to producing wines of the finest quality.



“We were searching for the unique link which binds the passage of time with stone, soil and wine...

We have considered our work that occupies us without respite, the love that we feel for this soil, these vines, to the people who are very close to us and the respect of an eternally faithful nature...



We therefore offer our wines which reflect all our enthusiasm. Like authors we wish to say : the answer should be in generosity and sharing !”



DOMAINE
La Hitaire

2005

Les Tours

Un vin d'Amis de Remy Grosse



VIN DE PAYS DES
COTES DE GASCOGNE

MIS EN BOUTEILLE AU DOMAINE
75 cl - 11,5% Vol

PRODUCE OF FRANCE

75 cl

11,5% Vol

UGNI-BLANC, COLOMBARD, GROS MANSENG

Magnificent intensity of this “open wine” with floral and citrus aromas and beautiful nuances of exotic fruits.

The taste is round, full of ripe fruits, rich in sensations, enhanced by a frank and citrusy finish. A perfect example of lightness and balance that makes this wine a real companion of thirst and pleasure.



- DOMAINE -

La Hitaire

2005

Sauvignon Blanc

VIN DE PAYS DES CÔTES DE GASCOGNE

MIS EN BOUTEILLE AU DOMAINE

75 cl e - 12% Vol

75 cl e

PRODUCE OF FRANCE

12% Vol

SAUVIGNON BLANC

An intense aroma of very fine floral notes, a few mineral nuances but with a sensation of “ripe grains”.

Very attractive concentration, greatly refined and fresh.

A vivid taste, supple with wonderful lightness and roundness. Great structure, a good example of the variety.

A wine full of pleasure and sensuality created by Armin and Rémy Grassa's incredible skills !



- DOMAINE -

La Hitaire

2005

Chenin Chardonnay

VIN DE PAYS DES CÔTES DE GASCogne

MIS EN BOUTEILLE AU DOMAINE

75 cl - 2,5 L - 12% vol

75 cl

PRODUCE OF FRANCE

12% vol

CHENIN, CHARDONNAY

Vivid and intense nose with pure aromas of fresh grapes evolving rapidly towards floral overtones of broom blossoms. Fresh and clean on the palate, preserving the fundamental flavours of ripe grapes. Well balanced with typical Chenin characteristics of extracts of white almonds and with the Chardonnay structure. A light wine, with floral aromas which as soon as spring arrives will quench your thirst and whet your appetite.



- DOMAINE -
La Hitaire

2005

Chardonnay

VIN DE PAYS DES CÔTES DE GASCogne

MIS EN BOUTEILLE AU DOMAINE

75 cl e

PRODUCE OF FRANCE

12% Vol

CHARDONNAY,
partially aged in French oak barrels

Magnificent pale gold colour, very bright and limpid.

First aroma very subtle, floral character, light vanilla hints.

The aeration is complex with woody touches, fresh butter, hazelnut, and even though lightly toasted this wine remains youthful.

A very fresh taste at the beginning, powerful and rich, with a beautiful recurrence of toasted bread.



- DOMAINE -

La Hitaire

2005

Chardonnay Sauvignon

VIN DE PAYS DES COTES DE GASCogne

MIS EN BOUTEILLE AU DOMAINE

100% Grapes of the 2004 Vintage

75cl

PRODUCE OF FRANCE

11% Vol

CHARDONNAY, SAUVIGNON

Pale gold with green glints. An explosive nose with floral notes mixed with spice, developing almost immediately into citrus over an elegantly fresh background.

The first impression in the mouth is tender and invasive.

The mineral character of the Sauvignon is supported by the round finesse of Chardonnay. Volume and balance are striking, and give way to a mellow finale of grapefruit and white pepper.

A splendid wine made from two great varieties, and worthy of the proud, generous region which brought them together: Gascony.

Can be drunk on its own, just for enjoyment...



DOMAINE

La Hitaire

2005



Hors Saison

SAUVIGNON SEMILLON

SAUVIGNON, SÉMILLON

Very clear pale gold colour. Extremely eloquent first smell, fresh, elegant and very intense. Tangible fruity aromas mixed with some notes of vanilla. A sensation of purity.

The second smell reveals a much more blended character, with aromas of toast and a more complex sensation of very ripe grapes... almost of “gourmandise”.

The taste is full, refined and fresh with a bite. Much roundness and volume, combined with very subtle notes of toast, crusty bread and hazelnut in the finish. It is fresh and ripe with a lingering aroma of stone-fruit (apricot).

This full, rich wine, which conveys an abundance of fruit, is also heightened by a hint of fresh sparkle. Through its roundness, this very versatile wine can easily be enjoyed throughout an entire meal.



DOMAINE

La Hitaire

2005



Jardin d'Hiver

GRUS ET PETIT MANSENG

GROS MANSENG, PETIT MANSENG

Magnificent, rich gold in colour. First aroma of crystallised fruits, toasted almost, sensation of fully ripe apricot, a few fine woody notes which sustain the fruit very well. Fine and elegant.

Second aroma is complex, in which the fruit returns with a hint of subtle spices and angelica. Very fruity !

The taste is round, fresh, quite light and refined.

The sweetness is crisp and the fruit extremely ripe.

A truly superb wine ! Well balanced luscious fruit with fresh acidity. A wine which one never tires of sipping slowly on a summer's evening. It can favourably replace that little mid-afternoon indigenes or 5 o'clock tea !



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