



Wijnfiche

**Domaine de Pellehaut – L'Eté Gascon
Blanc | IGP Côtes de Gascogne Gros
Manseng – Chardonnay
France (STREEKWIJN/IGP) – 2023**

Vinification

The Gros Manseng is aged on fines lees in vat, while the Chardonnay is fermented in 225 litre oak barrels, of which 10% are new each year. Care is taken to conserve the intrinsic varietal character, so ageing is for 6 months only, on fine lees.

Taste

This wine offers a blend of sweetness and freshness, with fruits such as vine peach, pineapple and apricot. Everything is highlighted by honeysuckle. Crisp and fruity on the palate, followed by aromas identical to those on the nose. Slightly mellow and accompanied by a lovely freshness, L'Eté Gascon is an invitation to gourmandise with its melting pot of tasty fruits. A perfect accompaniment to all your festive meals, aperitifs and desserts.

Food pairing

Fruity deserts | Wok dishes | Eastern kitchen | Sweet and sour sauce | Game pie

General information

Type: White wine

Grape varieties: Gros-Manseng (80%), Petit Manseng (10%), Chardonnay (10%)

Viticulture: Sustainable/HVE

Storage (years): + 1-2

Serving temperature: 7-8°C

Taste profile: Sweet

