



Wijnfiche

## **Domaine de Pellehaut - L'Été Gascon Blanc | IGP Côtes de Gascogne Gros Manseng - Chardonnay France — 2025**

### **Domain**

#### **Dom. de Pellehaut**

The 550-hectare estate is managed by the two brothers, Mathieu and Martin Béraut, who continue a 300-year-old family tradition in Montréal-du-Gers, in the southwest of France. Of the estate, 180 hectares are planted with vines that are on average 30 years old. These are located on three ridges with mainly clay- and limestone-rich soils for the white Chardonnay grape and the red grape varieties. A section of the vineyard has clay and sandy soils, which produce refined and aromatic white grapes (Ugni Blanc, Sauvignon, Gros Manseng).

### **Vinification**

The Gros Manseng is fermented in stainless steel tanks after overripe picking. The Chardonnay is fermented in oak barrels (barriques) of 225l of which 10% is renewed annually. An assembly of both grape varieties takes place in January and is bottled after one month.

### **Taste**

In the nose lively and complex with aromas of fruit, white flowers and a hint of vanilla. In the mouth a perfect harmony between the freshness and the sweetness. Impressions of peach pineapple and vanilla.

### **Food pairing**

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

## General information

Type: White wine

Grape varieties: Gros-Manseng, Petit Manseng, Chardonnay

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 7-8°C

