Wijnfiche

Domaine de Pellehaut - L'Eté Gascon Blanc | IGP Côtes de Gascogne | Gros Manseng - Chardonnay France (SUD OUEST) — 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 | Sweat and sour sauce | Game pie

General information

Type: White wine
Grape varieties: Gros-Manseng (80%), Petit Manseng (10%), Chardonnay (10%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 7-8 °C
Taste profile: Sweet

