

**Domaine de Pellehaut – Harmonie  
Blanc | IGP Côtes de Gascogne  
France (STREEKWIJN/IGP) – 2023**

**Vinification**

Harvesting is done by machine and, on arrival at the vat house, the grapes are drained before pressing in a pneumatic press. The resulting must is cleaned and then put into temperature controlled vats. Once selected yeasts have been added, the musts are fermented for approximately two weeks at low temperature (between 15 and 17°C). Once the alcoholic fermentation is completed, the wines are racked once and put back into vat where they are aged on their lees for 3 to 5 months. They are kept in vat at 5°C until bottling and only blended at this point. Only the best vats are used for Domaine de Pellehaut, the remainder is bottled under other brand names.

**Taste**

A silver color with a green reflection, an expressive nose. You can feel the presence of yellow-fleshed fruits (peach, apricot), but also that of flowers (lime, honeysuckle). On the palate, apricot, pear, and white peach are noticeable, with a finish of grapefruit. This lively and fresh wine has character and charm, enjoyable in any season

**Food pairing**

Goat cheese, Fish - seafood, Aperitif

**General information**

Type: White wine

Grape varieties: Sauvignon blanc, Colombard, Gros-Manseng, Ugni Blanc, Chardonnay

Viticulture: Sustainable/HVE

Storage (years): + 1-2

Serving temperature: 8-10 °C

