



Wijnfiche

## **Domaine de Pellehaut - Harmonie Blanc | IGP Côtes de Gascogne France (STREEKWIJN/IGP) – 2024**

### **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**

After the mechanical harvest and the vinification of the different 'cépages' a pneumatic pressing follows, after which the unfermented juice goes into temperature-controlled cuves to ferment for 15 days at a temperature of 15-17 ° C (yeasts). The wine remains on its lees for 3 to 5 months at a temperature of 5 ° C. The harvest takes place in the evening and in the early morning.

### **Taste**

A limpid, brilliant wine with a bouquet that sweeps you away in a whirlwind of fragrances. With floral to fruity aromas ranging from ripe to jammy, this wine displays unparalleled intensity and concentration. The frank attack gives way to a supple, smooth midpalate with fine balance and length. Fish, shellfish and crustaceans make an excellent match for this wine.

### **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

Taste profile: Aromatic fresh

