Wijnfiche

Domaine de Pellehaut - Harmonie Blanc | IGP Côtes de Gascogne 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

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, Petit Manseng, Chardonnay

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 6-7 °C

