Wijnfiche

Domaine de Pellehaut - Reserve Rosé | IGP Côtes de Gascogne France (Frankrijk) — 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 harvest takes place at night, followed by a separate cold maceration. Fermentation occurs after blending at a low temperature. The wine is aged on its fine lees for four months, which adds softness and body. After filtering, the wine is bottled.

Taste

This lightly pink-colored wine evokes aromas of perfectly ripe fresh strawberries, combined with a summery grapefruit on the nose. On the palate, it feels juicy, with crisp fruit and a refreshing, floral finish. A wine to enjoy in any season and on any occasion.

Food pairing

Tapas | Wine to enjoy on its own | Salad - summer salad

General information

Type: Rosé
Grape varieties: Syrah, Malbec
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 6-8 °C
Taste profile: Fruity fresh

