
BLANC, CÔTES DU GASCOGNE

Fruity and complex with great intensity.



Vintage: 2015
Producer: Domaine de Pellehaut
Country: France, Gascogne
Composition:
Sauvignon, Colombard, Ugni Blanc, Chardonnay, Gros Manseng and Petit Manseng

WINEMAKER NOTES:

Domaine de Pellehaut has been owned and managed by successive generations of the Béraut family for over 300 years..Situating in the heart of Gascony, Pellehaut benefits from the region's wonderful microclimate. Brothers Martin and Mathieu Béraut tend this family estate, one of the oldest vineyards in the Gers (300 years old). They produce a range of Armagnacs as well as breeding cattle (Blondes d'Aquitaine), all this in harmony with a rich surrounding biodiversity. More recently, they have begun to produce a complete range of fresh, aromatic and easy-to-drink wines which are a pleasure to drink at any time of year.

TASTING NOTES:

Harmonie de Gascogne Blanc opens with fine aromatic intensity; fruity and complex. Combined aromas of tropical and citrus fruit, with some floral notes. On the palate, the fresh attack is followed by fine length in the same aromatic register as the nose

Bottle Size: 750 mL

UPC Number: 088156017196

VINEYARD:

The vineyard is situated on three gently rolling hills. The Chardonnay variety is planted on mainly clay-limestone soils and the property also has a portion of sand and clay, that produces very fine, aromatic whites.

VINIFICATION:

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.

VITICULTURE:

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.



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

