

# HARMONIE ROSÉ

IGP Côtes de Gascogne

vin rosé sec

2021

Martin et Mathieu Béraut, gèrent le domaine familial, l'un des plus anciens vignobles du Gers (400 ans) où vignes, élevage bovins (race Blonde d'Aquitaine) et céréales cohabitent en parfaite harmonie et offrent une biodiversité riche et variée.

*L'Harmonie de Gascogne est la 1ère cuvée du Domaine. A l'origine il y avait seulement 2 cépages par couleur, désormais il y en a entre 5 et 7. Par cette cuvée, Mathieu Béraut souhaite mettre en avant l'expression de son terroir au travers de tous les cépages cultivés et représentatifs de la diversité des terroirs du domaine. L'intérêt de cette cuvée est d'atteindre l'harmonie parfaite entre les différents cépages d'une année sur l'autre, en exploitant leur complémentarité.*



Labellisation Haute Valeur Environnementale depuis 2015

L'agroécologie est au centre de notre travail



Tannat, Merlot, Cabernet-Sauvignon, Malbec & Syrah



Saignée et pressée à la réception de la vendange  
Vinification à partir de levures indigènes  
Élevage allant de quelques semaines à plusieurs mois,  
avec remise des lies en suspension régulière.  
Potentiel de garde de 12 à 18 mois.



Teinte rose pâle aux reflets argentés  
Des notes de framboise, de cranberry, de coquelicot  
et de violette  
Des arômes de bergamote, de framboise, et  
de pêche blanche dominant en bouche.  
Le vin est souple avec une belle vivacité



A servir à l'apéritif sur des tapas, des grillades de porc mariné  
et autres salades de tomates mozzarella estivales.



Domaine de Pellehaut

32250 Montréal du Gers - 05.62.29.48.79 - [www.pellehaut.com](http://www.pellehaut.com)

# DOMAINE DE PELLEHAUT HARMONIE DE GASCOGNE

## IGP Côtes de Gascogne White



**OWNER/COMMUNE** Famille Béraut / Montréal-du-Gers



Mathieu et Martin Béraut

### PITCH

Mathieu and Martin Béraut produce wines which never fail to win medals on the competition circuit. What strikes people most about Pellehaut Harmonie de Gascogne White is its striking aromatic intensity (citrus fruit and white blossom) and fresh palate. It is rare to find such unanimity surrounding a wine.

### BACKGROUND

Two 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. An estate run by two passionate winegrowers which is getting itself talked about more and more.

**SURFACE** 180 Ha (red, white and rosé)

**AVERAGE AGE OF VINES** 27 years

### GRAPE VARIETIES

Sauvignon, Colombar, Ugni Blanc, Chardonnay, Gros Manseng and Petit Manseng.

### TERROIR

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 proportion of sand and clay, that produces very fine, aromatic whites.

### WINEMAKING/MATURING

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.

**VINTAGE 2019**

**Alc: 11.5%**

### TASTING NOTES

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 mid-palate with fine balance and length. Fish, shellfish and crustaceans make an excellent match for this wine.

### AGEING

A complex blend best drunk within two years after vintage to enjoy its aromatic expression to the full.

### Blend

35% Colombar - 25% Sauvignon - 25% Ugni-Blanc - 10% Chardonnay - 5% GrosManseng

### BOTTLING

Bottled for Maison Sichel

### MEDALS & AWARDS

1\* Guide Hachette des Vins 2021

# DOMAINE DE PELLEHAUT L'ETE GASCON

## IGP Côtes de Gascogne Medium Sweet White



**OWNER/COMMUNE** Famille Béraut / Montréal-du-Gers (Armagnac - Ténarèze)



Mathieu et Martin Béraut

### PITCH

Domaine de Pellehaut has been owned and managed by successive generations of the Béraut family for over 300 years. Situated in the heart of Gascony, Pellehaut benefits from the region's wonderful microclimate, where the long, sunny, early autumn days (hence the name Eté Gascon - Gascon Summer), are ideal for bringing the grapes to the stage of surmaturation whilst maintaining a degree of refreshing acidity. Eté Gascon is a fabulous sweet wine, dense and rich with intense yet subtle aromas.

### BACKGROUND

Two 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. An estate run by two passionate winegrowers which is getting itself talked about more and more.

**SURFACE** 180 Ha (red, white and rosé)

**AVERAGE AGE OF VINES** 27 years

**GRAPE VARIETIES** Chardonnay, Gros Manseng, Petit Manseng.

### TERROIR

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 proportion of sand and clay, that produces very fine, aromatic whites.

### WINEMAKING/MATURING

The Gros Manseng is aged on fines lees in vat, while the Chardonnay is fermented in 225 litre oak barrels, of which 10% are new each year. Care is taken to conserve the intrinsic varietal character, so ageing is for 6 months only, on fine lees.

**VINTAGE 2019**

**Alc: 11%**

### TASTING NOTES

Displaying a pale golden yellow colour, this wine with its delicate nose of citrus aromas (orange, grapefruit) will delight you with its flavours of apricot and peach in syrup, all jazzed up with the crisp liveliness of fresh pineapple. This unusual blend makes it an unforgettable find. The round sweetness of this wine, enhanced by superb freshness, will make it perfect for aperitifs and to accompany starters and desserts.

### AGEING

To drink young as well as within the 3 to 4 years following its vintage.

### Blend

80% Gros Manseng - 10% Chardonnay - 10% Petit Manseng

### BOTTLING

Bottled at the Property





## HARMONIE DE GASCOGNE ROUGE

### IGP - CÔTES DE GASCOGNE

**Dégustation :** D'une robe rouge rubis, ce vin au nez de fruits noirs et de violette, nous offre une bouche voluptueuse, avec des notes de fruits rouges mûris à point, et des tanins souples. D'une structure toute en finesse, il accompagnera à merveille viande rouge, plateau de fromage, assiette de charcuterie.

**Garde :** Vin à déguster entre 1 et 3 ans qui suivent le millésime.

**Servir :** Servir de 12 à 18° en accompagnement d'apéritif, de viandes rouges et blanches grillées ou en sauce, ainsi que sur les fromages.

**Cépages :** Ce vin est le fruit de l'assemblage de cépages locaux : Merlot, Tannat, Cabernet et Malbec ; de Syrah, avec une touche de Pinot Noir.

**Terroir:** Le vignoble est situé sur 3 coupes: principalement un sol argilo-calcaire (pour le Chardonnay et les cépages rouges) mais aussi des sols boulbènes ( argile et sable) apportant finesse aromatique aux blancs.

**Age moyen des vignes :** 27 ans

**Millésime Disponible :** 2020

**Certification :** Haute Valeur Environnementale de niveau 3

**Dernières Médailles :** Médaille d'Or Gilbert et Gaillard 2021  
Médaille d'Or au Concours Des Vins du Sud Ouest 2019  
Médaille d'Argent au Concours Général Agricole de Paris 2019





## HARMONIE DE GASCOGNE RED WINE

IGP - CÔTES DE GASCOGNE



### Tasting note :

With a ruby red color, this wine with a nose of black fruits and violets, offers us a voluptuous mouth, with notes of perfectly ripe red fruits, and supple tannins. With a very finesse structure, it will go wonderfully with red meat, cheese platter, cold meats.  
To drink within 1-3 years following the vintage.

### Ageing :

12 - 18° C for the aperitif, grilled-red and white meats, as well as on cheeses.

### Serve with :

Merlot, Tannat, Cabernet Sauvignon, Malbec, Syrah, Pinot Noir.

### Grapes :

2020

### Vintage :

### Medals :

