

ELLEHA

PELLEHAUT

# DOMAINE DE PELLEHAUT HARMONIE DE GASCOGNE L'ÉTÉ TECHNICAL INFORMATION

Country

France

Region

Southwest France

**Sub-Region** 

Côtes de Gascogne

Producer

Domaine de Pellehaut

Vintage

2017

Composition

50% CHARDONNAY, 50% GROS MANSENG

## WINEMAKER NOTES

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. 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**

A yellow wine with an intense nose of tropical fruit – pineapple, kiwi, mango and papaya – enhanced by some mandarin orange notes. This wine is a fruit salad in itself, balanced between softness and freshness. A marvelous match for any special meal, as well a great aperitif or dessert wine.

# **PAIRING SUGGESTIONS**

This wine is the perfect accompaniment for "foie gras", Roquefort cheese, fish served in a sauce or pudding. There is a real synergy between the fruit and body of the Chardonnay and the liveliness and sweetness of the Gros Manseng, which has been gently ripened in our maritime climate.

# **VINIFICATION**

The grapes are harvested overripe and make a wine that is not too sweet.

