



EVERY BOTTLE



TELLS A STORY

## PELLEHAUT HARMONIE DE GASCOGNE ROSÉ



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Southwest France
<b>Sub-Region</b>	Côtes de Gascogne
<b>Producer</b>	Domaine de Pellehaut
<b>Vintage</b>	2018
<b>Composition</b>	MERLOT, CABERNET, TANNAT, SYRAH, AND OTHER

### 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

Pale pink in hue. The nose is one of intense fruit (red currant, raspberry, tropical fruit), complemented by floral aromas. The palate is well balanced with plenty of freshness, and richly aromatic. A wine in the spirit of Harmonie de Gascogne, to be drunk young to enjoy the instantaneous pleasure it affords.

### PAIRING SUGGESTIONS

Ideal as an aperitif or an accompaniment to fish or grilled meat.

### VINEYARD

The vineyard is situated on three gently rolling hills. The red varieties are planted on mainly clay-limestone soils but the property also has a proportion of sand and clay, that produces very fine, aromatic whites.



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## VITICULTURE

Harvesting is done by machine and each variety is picked and vinified separately. Once at the winery, the grapes are very carefully destemmed and crushed, before being transferred to stainless steel vats.

## VINIFICATION

The grapes are left to macerate for a short while and the lightly colored must is then run off, producing a delicate rosé by the saignée method (which literally means to bleed). The unfermented grape juice is vinified at low temperature (between 15 and 17°C). Once the alcoholic fermentation is complete, the wines are left on their lees at low temperature to maximize the primary fruit aromas. The wines are lightly fined and filtered before bottling.

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