

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, Colombard, 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 2016

Alc: 11.5%

TASTING NOTES

Limpid wine, giving an impression of aerial lightness. Huge aromatic intensity on the nose. with tropical notes followed by floral fragrances – lemon, peach, grapefruit, elder flower, hawthorn and lime blossom. A whole, flowering fruit orchard to discover. The palate achieves fine aromatic balance between a fresh attack and a long, fruity finish. Sniff the empty glass and the aromas are still there, as intense and lingering as ever! As perfect a match as ever for seafood: ideal with shellfish and smoked salmon.

AGEING

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

Blend

20% Sauvignon - 30% Colombard - 30% Ugni Blanc - 10% Chardonnay - 10 % Gros manseng et Petit manseng

BOTTLING

Bottled for Maison Sichel

MEDALS & AWARDS

2* - Guide Hachette des Vins 2018