

DOMAINE DE PELLEHAUT HARMONIE DE GASCOGNE

IGP Côtes de Gascogne Red



OWNER/COMMUNE Famille Béraut / Montréal-du-Gers



Mathieu et Martin Béraut

PITCH

Domaine de Pellehaut has been owned and managed by successive generations of the Béraut family for over 300 years. Today, the wines made with passion and dedication by Mathieu and Martin Béraut win systematic praise from the trade and press in France and throughout the world. Pellehaut Harmonie de Gascogne red is remarkably balanced, showing intense fruit flavours married with toasty oak. Very approachable, easy-drinking but with lots of class and depth.

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 Merlot, Cabernet, Tannat, Syrah, Malbec and Pinot.

TERROIR

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

WINEMAKING/MATURING

Harvesting is done by machine and each variety is picked and vinified separately. Once at the winery, the grapes are very carefully destemmed and lightly crushed, before being transferred to stainless steel vats for the alcoholic fermentation, during which pumping over is done every day. The wines are left in tank to macerate for around ten days, after the alcoholic fermentation is finished. They are then run off and the cap is gently pressed in a pneumatic press. Malolactic fermentation occurs before the wines are blended. Domaine de Pellehaut Harmonie de Gascogne Rouge is fined and lightly filtered before bottling.

VINTAGE 2017

Alc: 12%

TASTING NOTES

An attractive, deep purple hue at first glance, peppery, fruity aromas and unabashed freshness: harmony is indeed present on the palate, between careful ageing that has left the fruit intact and complementary spicy notes. Red fruit and coriander flavours blend beautifully together. A light red wine to be enjoyed with any part of a meal.

AGEING

At its best drunk within the 1 to 4 years following its vintage. To be drunk as from 2018!

Blend

30% Merlot - 10% Syrah - 10% Malbec - 5% Pinot Noir - 25% Cabernet Sauvignon - 20% Tannat

BOTTLING

Bottled for Maison Sichel

MEDALS & AWARDS

Gold medal - Concours Mondial des Féminales 2018
Gold medal - Concours National des Vins IGP 2018