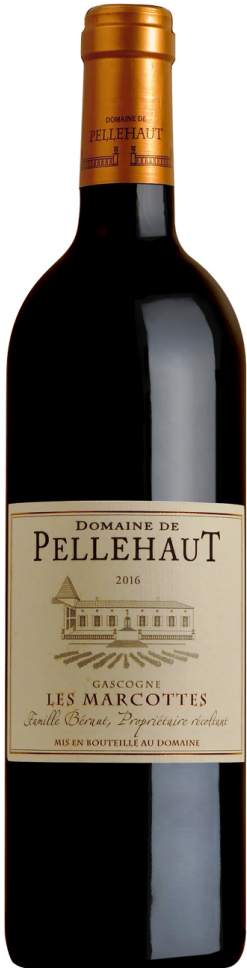


DOMAINE DE PELLEHAUT LES MARCOTTES

IGP Côtes de Gascogne Red



OWNER/COMMUNE Family Beraut / Montréal-du-Gers



PITCH

Domaine de Pellehaut has been run for more than 300 years by successive generations of the Béraut family. Les Marcottes is made from the château's oldest plots which yield few grapes, but highly concentrated ones. The Béraut family are not only passionate producers of fine wines; they also make a delicious Armagnac du Ténarèze.

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 40 years

GRAPE VARIETIES Tannat-Merlot

TERROIR

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. This wine is produced from the oldest plot of the property, it produces few grapes but of great concentration.

WINEMAKING/MATURING

Prefermentation maceration at low temperature for four days. Alcoholic fermentation with native yeasts under temperature control. Fermentation on skins lasts 2-3 weeks. Malolactic fermentation in temperature-controlled stainless steel vats. Grapes pressed in a pneumatic press. Press wine reincorporated. Wine aged in 225-litre barrels for 18 months without racking on coarse and fine lees with regular batonnage. 1/3 new barrels European oak 5% lightly toasted, American oak 5%, mature French oak, lightly toasted 90%), 1/3 one-season barrels, 1/3 2-season barrels. These wines are not fined (to conserve all the extract). Light filtration on diatomaceous earth is carried out before bottling to remove the largest particles.

▶ VINTAGE 2016

▶ Alc: 13%

TASTING NOTES

A sustained red with slightly purple tints. The nose is intense, with spicy notes of juniper and nutmeg adding the crowning touch to the all-pervading black fruit aromas (cassis and blackberry). On the palate, the frank attack recedes to reveal a silky, creamy texture. An easy-to-drink, versatile wine that will go well with many foods.

AGEING

Aficionados of this cuvee will be able to enjoy it right away, but it can be laid down for several months or even years to be appreciated at its peak!

Blend

Merlot 35% - Tannat 35% - Cabernet Sauvignon 30%

BOTTLING

Bottled at the Domaine