

AMPELOMERYX

Vin de France White

OWNER/COMMUNE Family Béraut / Montréal du Gers

PITCH

An original, easy-to-drink wine. The distinctive trait of this wine is the nose, with its powerful bouquet of white fleshed fruit (peach and apricot). The vanilla notes are a sign of masterful barrel-ageing. The structure and fatness of the Chardonnay predominate on the front-of-palate, while the predominating characteristics at the finish are the freshness and elegance of the Petit Manseng. A truly great dry white wine, displaying remarkable balance and originality. Suitable for Vegan.

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. Ampéломéryx has been produced since 2005 in tribute to the once local, now extinct mammal which was half-deer, half-giraffe. His name means ruminant of the vineyard. It is made with an unusual blend of several of the property's grape varieties and because the assertive character of this wine does not correspond to the framework of wines of the Côtes de Gascogne denomination, it was intentionally declared a Wine of France.

SURFACE 180 Ha (white, red and rosé)

AVERAGE AGE OF VINES 27 years

GRAPE VARIETIES Sauvignon, Chardonnay, Gros Manseng, Petit Manseng

TERROIR

The vineyard is situated on three gently rolling hills. The Chardonnay and 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.

WINEMAKING/MATURING

The art of this wine lies in fermenting several different grape varieties in one barrel. The Petit Manseng is harvested six weeks before the Chardonnay and the juice is kept carefully in insulated vats with all the solid matter during this whole, long period. The blend (done by tasting the juices) ferments naturally in 225 litre oak barrels (30% new). The grapes are pressed gently in a pneumatic press and the press juice blended back in. This wine was barrel-aged on fine lees for 9 months and was not filtered before bottling so as to keep all the fruity, oaky aromas fully intact.



VINTAGE 2020

Alc: 13%

TASTING NOTES

Brilliant color with light green reflections, this wine displays peach and apricot flavors supported by elegant floral notes. On the palate flavors of yellow fruit, pear, honeysuckle and light vanilla tones on the finish. It will go perfectly with poultry as well as exotic dishes.

AGEING

To drink young, within the 5 years following the vintage.

Blend

Sauvignon 50% - Chardonnay 25% - Gros et Petit Manseng 25%

BOTTLING

Bottled at the property