

# DOMAINE DE PELLEHAUT HARMONIE DE GASCOGNE

## IGP Côtes de Gascogne Rosé



**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. A contagiously exuberant fresh, fruit-forward wine (red fruit), perfect illustration of the reputation of all the wines of the domain.

### 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 Sauvignon, Tannat, Syrah, Malbec and Pinot.

### 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, 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 crushed, before being transferred to stainless steel vats. The grapes are left to macerate for a short while and the lightly coloured 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 maximise the primary fruit aromas. The wines are lightly fined and filtered before bottling.

**VINTAGE 2019**

**Alc: 12%**

### TASTING NOTES

A lovely coral colour. The nose has notes of strawberry jam and jasmine. Flavours on the palate recalling red fruit coulis with a touch of rose make a perfect balance. This is an ideal wine to accompany a barbecue, pizzas and to serve at evenings with friends.

### AGEING

To drink young, within the 24 months following its vintage.

### Blend

25% Merlot - 25% Cabernet Sauvignon - 15% Tannat - 10% Malbec - 10% Pinot Noir - 8% Syrah - 7% Manseng Noir

### BOTTLING

Bottled for Maison Sichel

### MEDALS & AWARDS

Gold medal - Concours Général Agricole Paris 2020  
Gold medal - Concours Mondial de Bruxelles 2020  
2\* Guide Hachette des Vins 2021