



Wijnfiche

## **Domaine de Pellehaut - L'Eté Gascon Blanc | IGP Côtes de Gascogne Gros Manseng - Chardonnay France (STREEKWIJN/IGP) – 2023**

### **Vinification**

The Gros Manseng is aged on fines lees in vat, while the Chardonnay is fermented in 225 litre oak barrels, of which 10% are new each year. Care is taken to conserve the intrinsic varietal character, so ageing is for 6 months only, on fine lees.

### **Taste**

This wine offers a blend of sweetness and freshness, with fruits such as vine peach, pineapple and apricot. Everything is highlighted by honeysuckle. Crisp and fruity on the palate, followed by aromas identical to those on the nose. Slightly mellow and accompanied by a lovely freshness, L'Eté Gascon is an invitation to gourmandise with its melting pot of tasty fruits. A perfect accompaniment to all your festive meals, aperitifs and desserts.

### **Food pairing**

Fruity deserts | Wok dishes | Eastern kitchen | Sweet and sour sauce | Game pie

### **General information**

Type: White wine

Grape varieties: Gros-Manseng (80%), Petit Manseng (10%), Chardonnay (10%)

Viticulture: Sustainable/HVE

Storage (years): + 1-2

Serving temperature: 7-8°C

Taste profile: Sweet

