



Wijnfiche

Domaine de Pellehaut - Harmonie Rosé | IGP Côtes de Gascogne France (Frankrijk) – 2023

Vinification

The first cuvée of the estate, Harmonie de Gascogne, is produced with 5 to 7 different grape varieties depending on the harvest year. Machine harvesting and vinification of each variety separately. Destemming, crushing, and short maceration follow each other in rapid succession. The pink color is obtained through the saignée method. The unfermented grape juice is fermented at only 15 - 17 °C to fully capture the aromatic characters. Once fermented, the wine rests briefly "sur lies" and is lightly filtered before bottling. Produced entirely vegan-friendly.

Taste

This blend of 5 grapes offers us a salmon pink color in the glass and a lively nose with peach scents. Juicy on the palate with hints of bergamot zest, red currant, and raspberry. A Vegan Friendly and versatile rosé that will appeal to many enthusiasts.

Food pairing

Appetizer snack | BBQ | Fish - grilled | Aperitif

General information

Type: Rosé

Grape varieties: Syrah, Merlot, Malbec, Cabernet Sauvignon, Tannat

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Fruity fresh

