



Wijnfiche

Domaine de Pellehaut - L'Eté Gascon Blanc | IGP Côtes de Gascogne Gros Manseng - Chardonnay France — 2025

Vinification

The Gros Manseng is fermented in stainless steel tanks after overripe picking. The Chardonnay is fermented in oak barrels (barriques) of 225l of which 10% is renewed annually. An assembly of both grape varieties takes place in January and is bottled after one month.

Taste

In the nose lively and complex with aromas of fruit, white flowers and a hint of vanilla. In the mouth a perfect harmony between the freshness and the sweetness. Impressions of peach pineapple and vanilla.

Food pairing

Fruity desserts | Wok dishes | Foie gras | Eastern kitchen | Sweet and sour sauce | Game pie

General information

Type: White wine

Grape varieties: Gros-Manseng, Petit Manseng, Chardonnay

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 7-8°C

