



Wijnfiche

Domaine de Pellehaut - Harmonie Blanc | IGP Côtes de Gascogne France (STREEKWIJN/IGP) – 2024

Vinification

After the mechanical harvest and the vinification of the different 'cépages' a pneumatic pressing follows, after which the unfermented juice goes into temperature-controlled cuves to ferment for 15 days at a temperature of 15-17 ° C (yeasts). The wine remains on its lees for 3 to 5 months at a temperature of 5 ° C. The harvest takes place in the evening and in the early morning.

Taste

A limpid, brilliant wine with a bouquet that sweeps you away in a whirlwind of fragrances. With floral to fruity aromas ranging from ripe to jammy, this wine displays unparalleled intensity and concentration. The frank attack gives way to a supple, smooth midpalate with fine balance and length. Fish, shellfish and crustaceans make an excellent match for this wine.

Food pairing

Goat cheese | Fish - seafood | Aperitif

General information

Type: White wine

Grape varieties: Sauvignon blanc, Colombard, Gros-Manseng, Ugni Blanc, Petit Manseng, Chardonnay

Viticulture: Traditional

Storage (years): "+ 1-2"

Serving temperature: 6-7°C

