

SUD OUEST

COTES DE GASCogne: DOMAINE HORGELUS LE BAL DES PAPILLONS

Domaine Horgelus

TASTING NOTES

With its vibrant acidity and natural sweetness, Le Bal des Papillons strikes an elegant balance between freshness and richness. Layers of pineapple and ripe summer fruit make it a versatile choice.

WITH FOOD

Chicken, Cheese

VINTAGE	2025
REGION	Sud Ouest
APPELLATION	Côtes de Gascogne
GRAPES	60% Gros Manseng, 40% Petit Manseng
KEEPING	Drink within 3 to 4 years of bottling.
VINIFICATION	The grapes are harvested early in the morning, from 3am to 11am, to take advantage of the cool temperatures.
VITICULTURE	Vigneron Independent
BOTTLE	75cl
VOLUME	11.0%



DOMAINE HORGELUS

Situated on the sunny hillsides of Gascony, this region, renowned for centuries thanks to its Armagnac, now reveals itself as a promising French Appellation due to the increasing quality of its local wines.

The Domaine Horgelus was created in 1978 by Joseph Le Menn. Breton by origin, he was attracted by the charm of the South West, its gastronomy and its art of living. This 90 hectare Domaine is now operated by Yoan Le Menn, his son. Yoan is from the young generation of oenologists who knows perfectly how to combine modernity and experience. Known for their 3am harvesting, Domaine Horgelus takes advantage of the cooler climates to maximise taste.