SUD OUEST

CÔTES DE GASCOGNE: DOMAINE HORGELUS COLOMBARD-SAUVIGNON

Domaine Horgelus



TASTING NOTES

This exquisite marriage of colombard and sauvignon reveals citrus, floral and exotic aromas, very refreshing and full of flavours.

This wine is perfect as an aperitif and with all fish and seafood dishes.

WITH FOOD

Fish, Seafood

VINTAGE	2025
REGION	Sud Ouest
APPELLATION	Côtes de Gascogne
GRAPES	75% Colombard, 25% Sauvignon
KEEPING	Drink within 2 to 3 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, Vegan Friendly
BOTTLE	75cl
VOLUME	11.5%

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 oenologues 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.