

SUD OUEST

CÔTES DE GASCogne: DOMAINE HORGELUS PHI-LING

Domaine Horgelus

TASTING NOTES

The depth of this wine testifies to the generosity of Gascony by offering you the aromas of spice mingled blackcurrant and liquorice.

The taste offers soft, well matured tannins revealing the ideal balance between the strength of the Tannat grape and the elegance of the Cabernet-Sauvignon grape. Drink immediately or lay down, the pleasure will always be as intense.

WITH FOOD

Red Meat

VINTAGE 2023

REGION Sud Ouest

APPELLATION Côtes de Gascogne

GRAPES 60% Cabernet-Sauvignon, 40% Tannat

KEEPING Drink within 3 to 5 years of bottling.

VINIFICATION The grapes are harvested early in the morning, from 3am to 11am, to take advantage of the cool temperatures.

BOTTLE 75cl

VOLUME 14.0%



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 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.