SUD OUEST

CÔTES DE GASCOGNE: DOMAINE HORGELUS ROSÉ

Domaine Horgelus

TASTING NOTES

Born from the marriage of Merlot, Tannat and Cabernet, this wine reveals an intense and complex bouquet composed of wild strawberries, citrus fruits and fresh blackcurrants.



WITH FOOD

Salads and Light Dishes

VINTAGE	2024/2025
REGION	Sud Ouest
APPELLATION	Côtes de Gascogne
GRAPES	30% Merlot, 35% Tannat, 35% Cabernet Sauvignon
KEEPING	Drink within 1 to 2 years of bottling.
VINIFICATION	The grapes are harvested early in the morning, from 3am to 11am, to take advantage of the cool temperatures.
VITICULTURE	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.