SUD OUEST

CÔTES DE GASCOGNE: DOMAINE HORGELUS ROUGE DE GALA

Domaine Horgelus

TASTING NOTES

This blend of Merlot, Cabernet-Sauvignon and Tannat, produced on Horgelus's plot called 'Gala', creates an elegant and spicy wine, revealing intense notes of blackberry and blackcurrant. With its smooth tannins, it is a perfect accompaniment to grills and cheeses.



WITH FOOD

Cheese, Grilled Meat

VINTAGE	2023/2024
REGION	Sud Ouest
APPELLATION	Côtes de Gascogne
GRAPES	Merlot, Cabernet-Sauvignon and Tannat
KEEPING	Drink within 4 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	13.0%/12.5%

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.