SUD OUEST

CÔTES DE GASCOGNE: DOMAINE HORGELUS GROS MANSENG & SAUVIGNON

Domaine Horgelus



TASTING NOTES

The duo of Sauvignon and Gros-Manseng will seduce you with its intense notes of exotic and citrus fruits, with a streak of minerality and freshness.

WITH FOOD

Chicken

VINTAGE	2024
REGION	Sud Ouest
APPELLATION	Côtes de Gascogne
GRAPES	Gros Manseng, Sauvignon Blanc
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	Vegan Friendly
BOTTLE	75cl
VOLUME	12.0%

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.