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**NEW GOLD MEDALS!**  
PELLEHAUT ROUGE  
CONCOURS NATIONAL DES VINS DE PAYS – PARIS 2010  
CONCOURS DES VIGNERONS INDÉPENDANTS 2010

## DOMAINE DE PELLEHAUT

MONTRÉAL-DU-GERS • CÔTES DE GASCOGNE

One of the largest vineyard owners in Côtes de Gascogne, the Béraut family has 180 hectares under vines in a variety of soils: mixtures of clay and limestone, as well as sand interspersed with small limestone pieces. Winemaker Mathieu Béraut studied at St. Julien's Château Beychevelle, at nearby Château de Tariquet (under Yves Grassa), and acted as Jim Clendenen's right-hand man for a vintage at Au Bon Climat.

The vines at Pellehaut are planted on rolling hills; the lower lands are reserved for other crops and also act as grazing ground for the family's blonde d'Aquitaine cattle (providing the manure that nourishes the vineyards). In the 1990s, the Bérauts sold nearly all of its wine production in bulk and was proud of the rather substantial prices their wines fetched. At the same time, the family understood their wines would not command appropriate respect until bottled and marketed with the estate's unique identity.

In particular, Mathieu wanted to put his studies to better use than anonymously producing vat after vat of wine for an unknown clientele. So, little by little in combinations of tank and barrel-aging, Mathieu experimented with the large variety of grapes grown on the property: Colombard, Ugni Blanc and Folle Blanche (notable distillation grapes), Sauvignon Blanc, Chardonnay, Gros and Petit Manseng, Tannat and Merlot. Some blends have been abandoned while others have become regular, immensely popular releases.

### **HARMONIE BLANC** *Côtes de Gascogne*

*Ugni Blanc, Gros Manseng, Colombard, Chardonnay, Sauvignon Blanc. With a cool fermentation and sur-lie aging, Harmonie Blanc is Loire-like but retains the crisp, 'floral snap' characteristic of Côtes de Gascogne. Red grapefruit, citrus and an intriguing herbal note make for an ideal flavor combination. Exciting multi-dimensional white! The 2008 won **Silver Medal: Concours National des Vins de Pays – Paris 2010!***

### **CHARDONNAY** *Côtes de Gascogne*

*100% Chardonnay from 15-year-old vines partially barrel-fermented and aged in a mixture of new and used 420-liter oak barrels. Pear scents with hints of tropical fruit and vanilla – fruity palate with a touch of oak, plenty of nuance and impressive length. Excellent value! The 2008 placed in the **Top 100 London International Wine and Spirits Fair 2010!***

### **HARMONIE ROUGE** *Côtes de Gascogne*

*A subtle blend of Merlot and Tannat: the former contributes smoothness and round fruit character while the latter lends density and a pronounced structure to the finished wine. Impressive color depth with purple tints and an expressive nose of toasted, spicy notes and black fruits (blackberry jam). On the palate, the attack is unctuous, and fleshy leading through to a smooth and remarkably well-balanced wine with ripe tannins and notes of butter and toast on the finish. **Outstanding red wine value!***

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