

DOMAINE DE PELLEHAUT AMPELOMERYX

IGP Côtes de Gascogne White



OWNER/COMMUNE Famille Béraut / Montréal-du-Gers



Mathieu et Martin Béraut

PITCH

An original, easy-to-drink wine. The distinctive trait of this wine is the nose, with its powerful bouquet of white fleshed fruit (peach and apricot). The vanilla notes are a sign of masterful barrel-ageing. The structure and fatness of the Chardonnay predominate on the front-of-palate, while the predominating characteristics at the finish are the freshness and elegance of the Petit Manseng. A truly great dry white wine, displaying remarkable balance and originality.

BACKGROUND

Two brothers, Martin and Mathieu Béraut, tend this family estate, one of the oldest vineyards in the Gers (300 years old). They produce a range of Armagnacs as well as breeding cattle (Blondes d'Aquitaine), all this in harmony with a rich surrounding biodiversity. More recently, they have begun to produce a complete range of fresh, aromatic and easy-to-drink wines which are a pleasure to drink at any time of year. An estate run by two passionate winegrowers which is getting itself talked about more and more. Ampéloméryx has been produced since 2005 in tribute to the once local, now extinct mammal which was half-deer, half-giraffe. His name means "ruminant of the vineyard".

SURFACE 180 Ha (red, white and rosé)

AVERAGE AGE OF VINES 27 years

GRAPE VARIETIES Sauvignon, Chardonnay, Gros Manseng, Petit Manseng

TERROIR

The vineyard is situated on three gently rolling hills. The Chardonnay and red varieties are planted on mainly clay-limestone soils but the property also has a proportion of sand and clay, that produces very fine, aromatic whites.

WINEMAKING/MATURING

The art of this wine lies in fermenting several different grape varieties in one barrel. The Petit Manseng is harvested six weeks before the Chardonnay and the juice is kept carefully in insulated vats with all the solid matter during this whole, long period. The blend (done by tasting the juices) ferments naturally in 225 litre oak barrels (30% new). The grapes are pressed gently in a pneumatic press and the press juice blended back in. This wine was barrel-aged on fine lees for 9 months and was not filtered before bottling so as to keep all the fruity, oaky aromas fully intact.

 **VINTAGE 2014**

 **Alc: 13% vol**

TASTING NOTES

A pale yellow hue, with an intense, expressive nose of citrus and jammy fruit. The tangy vibrancy of the palate sweeps you away to orchards of peach and apricot, and at the finish to fields of citrus blossom. Drink chilled with fish or poultry.

AGEING

To drink young, within the 5 years following the vintage.

Blend

1/3 Chardonnay, 1/3 Sauvignon, 1/3 Mansengs (Gros+Petit)

BOTTLING

Bottled at the domaine

MEDALS & AWARDS

Silver medal - Concours International de Lyon 2016
Silver medal - Concours National des IGP 2016

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2014

DOMAINE DE
PELLEHAUT



Ampelomeryx

DOMAINE DE
PELLEHAUT **Ampelomeryx**
CÔTES DE GASCogne
INDICATION GÉOGRAPHIQUE PROTÉGÉE

CHARDONNAY SAUVIGNON GROS ET PETIT MANSENGS

Cet animal disparu, mi-cerf, mi-girafe, a été découvert à Montréal du Gers par l'équipe du musée d'Histoire Naturelle de Toulouse. Il avait la taille d'un cerf et il fréquentait notre région voici 17 millions d'années. Le climat de la Gascogne était alors de type Sub-Tropical. Chez cette espèce, seul le mâle, représenté ici portait deux grandes canines, des ossicones sur le front et une corne à l'arrière de la tête. Lors des périodes de reproduction les mâles s'affrontaient tête contre tête. AMPELOMERYX signifie : le ruminant du vignoble en hommage au terroir viticole qui fait aujourd'hui la prospérité de Montréal.

The fossil of this extinct animal, half stag, half giraffe, was discovered at Montreal by the Natural History Museum team of Toulouse. It had the body of a stag and frequented the region some 17m years ago. The climate in Gascony at this time was sub-tropical. With this species, only the male is here represented with two large canine fangs, some "ossicones" on the front and a horn at the back of the head. During the mating season, the males confronted each other head to head. AMPELOMERYX signifies: A ruminant of the vineyard, in homage to the viticultural terroir which today brings prosperity to Montreal.

MIS EN BOUTEILLE AU DOMAINE



750 ml

Alc 13 % Vol.

Famille Béraut
S.C.V. BÉRAUT
32250 MONTREAL DU GERS
www.pellehaut.com
Produce of France



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