



- **Country:** France
- **Region:** South West France
- **Subregion:** Côtes De Gascogne
- **Vintage:** 2022
- **Colour:** Rosé
- **Grape Variety:** Cabernet Sauvignon, Tannat, Merlot
- **ABV:** 11.5%
- **Bottle Size:** 75cl
- **Closure:** Screwcap
- **Style:** Fruity and refreshing
- **Drink With:** Grilled chicken, salads and salmon dishes but also just by itself

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01925 819695

[wine@gerrardseel.co.uk](mailto:wine@gerrardseel.co.uk)

[gerrardseel.co.uk](http://gerrardseel.co.uk)

Gerrard Seel Limited  
31 Melford Court  
Hardwick Grange, Woolston  
Warrington  
WA1 4RZ

## DOMAINE HORGELUS COTES DE GASCOGNE ROSÉ

<https://gerrardseel.co.uk/products/domaine-horgelus-rose>

An intense and complex bouquet of sweet wild strawberries, citrus fruits and fresh, juicy blackcurrants lead into a smooth and thirst-quenching palate with notes of wild herbs and a citrusy acidity. Domaine Horgelus Rose is made from grapes that were picked at night, an old trick in hotter climes for keeping everything fresh.

This Gascon pink from Domaine Horgelus puts dark-skinned and rather austere Cabernet Sauvignon and Tannat with supple, easy-going Merlot. Of course, in rosé form this makes an exuberantly fruity wine, solidly dry but nicely full on the palate. Although it is moderately light in colour, it certainly lacks nothing in terms of flavour

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### WHY WE LIKE THIS WINE

This is a deliciously fruity rose with a good clip of acidity to really refresh the palate. No matter whether you're drinking this in the sunshine or on a cold, rainy day, it will put some of the Gascogne warmth inside you and always put a smile on your face!

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### JOHN WILSON WRITING IN THE IRISH TIMES:

A delicious refreshing light rosé, brimming with lightly textured ripe strawberry fruits. Perfect on its own, with salads or grilled white meats.

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### LIAM CAMPBELL WRITING IN THE IRISH INDEPENDENT:

Pungent herbs and fresh basil leaves. Berry juicy and fruity with a herbal tone. Needs robust food - beef burgers with a spicy tomato relish.

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### ABOUT THE GROWER

Domaine Horgelus is situated on the sunny hillsides of Gascony. This region, renowned for centuries thanks to its Armagnac, is now one of the most promising French wine appellations due to the excellent quality of its local wines. This conversion began in the 1980s, blossoming in the 1990s thanks to its ability to consistently produce fresh and aromatic white wines. Today, large numbers of people are also attracted to and are surprised by the quality of the area's red and rosé wines.

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. The estate includes 66 hectares of vineyard and over 30 hectares of woods and meadows. It is now run by Yoan Le Menn, Joseph's son. In 2004, Yoan, at the tender age of 16, succeeded in becoming individual French Fly Fishing Champion for the first time. He subsequently went on to capture the trophy in 2005 and again in 2006. This competitive aspect of his character and the search for excellence that goes with it make him such a driven and competent winemaker.

Yoan is part of a generation of young winemakers who instinctively understands how to combine the traditional and the modern facets of his craft. He is dedicated to preserving the fresh, fruity aromas of his wines by preventing any form of oxidation during vinification. It is for this reason that the grapes are harvested in the cool of the early morning - from 3 to 11am - and the carbon dioxide generated during the alcoholic fermentation is retained to protect the newly pressed juice from oxygen. Every aspect of his winemaking is designed to preserve the vibrancy and the fruit characters of his wines.