



- Country: France
- Region: South West France
- Subregion: Côtes De Gascogne
- Vintage: 2021
- Colour: White
- Grape Variety: Gros Manseng, Sauvignon Blanc
- ABV: 12%
- Bottle Size: 75cl
- Closure: Screwcap
- Style: Well flavoured and refreshing
- Drink With: Seafood or fish

GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

01925 819695

wine@gerrardseel.co.uk

gerrardseel.co.uk

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

DOMAINE HORGELUS GROS MANSENG/SAUVIGNON

https://gerrardseel.co.uk/products/domaine-horgelus-sauvignon-gros-manseng

This delicious blend from Domaine Horgelus comprises 40% Sauvignon Blanc and 60% Gros Manseng. The Sauvignon Blanc element adds a superb fragrance to the wine while the Gros Manseng add notes of apricot and quince on the palate giving the wine a touch of richness. This is an excellent all round white wine that you can drink throughout an entire meal.

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.