



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Domaine de Pellehaut Ocean Climatique Sauvignon Blanc

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<b>Usual Price</b>	£11.49
<b>Discount Price (inc. VAT)</b>	£9.99
<b>Code</b>	PELL080

The 2023 vintage marks the launch of the Oceanic Climate range: single-varietal wines particularly well-suited to the soils of Pellehaut. This new range reflects Mathieu Béraut's ambition to establish Gascony as a terroir of reference. The Sauvignon Blanc has a lower ABV but remains airy, delicate and fresh.

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### Tasting Notes:

This 100% Sauvignon blanc, airy and delicate, presents a remarkable aromatic palate and a beautiful balance in the mouth.

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Specification	
<b>Vinification</b>	Since 2023, parcel selection of young vines on 15m deep sandy, limestone soils - allow for optimal ripening and a rich and complex aromatic expression of the grapes.
<b>ABV</b>	10%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink Now
<b>Country</b>	France
<b>Region</b>	Gascony
<b>Type</b>	White Wine
<b>Grapes</b>	Sauvignon Blanc
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domaine de Pellehaut
<b>Producer Overview</b>	Domaine de Pellehaut has been owned and managed by successive generations of the Braut family for over 300 years. This family-owned property and chateau has 250 hectares of vines grown on slopes of up to 180m in altitude. The proximity to the Pyrenees provide a welcome shelter from bad weather, with very low rainfall and warm, sunny summers. Brothers Martin and Mathieu Beraut produce wines from both local and well-known grape varieties.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink with pesto or a simple Mediterranean dish with olive oil and lemon.