



DE L'  
HERRÉ



*The story of the Domaine de l'Herré was born from the coming together of Pascal Debon and of the rich terroir of Gascony in an ambitious project : create a new quality reference for white wines in taking full advantage of the high aromatic potential of the grapes. The historic terroir in Bas-Armagnac was ideal for the success of the project : hilly southern slopes facing Pyrenees mountains, exceptional microclimate, sandy soils and 100 hectares of vineyards.*

*After acquisition of the Domaine de l'Herré in 2010, Pascal drives the vineyard in an ecoware responsible viticulture and obtains, with great care, grapes of an exceptional aromatic power. Without any compromise on the quality, always aimed for excellence and finesse and supported by a fully committed team, he elaborates a unique range of wines recognized by wine experts and by more and more consumers all around the world.*

Quintessence is our high end wine, made with a magic blend of Gros Manseng, Chardonnay and Sauvignon Blanc . Maturing in small egg-shaped vats, the exchanges between the lees and the juices are increased and give this wine, the quintessence of the extracted aromas and a great aromatic richness.

## TASTING

### Colour

Bright,  
Pale yellow.

### Nose

Great aromatic richness, citrus mixed with aromas of apricots and peaches.

### Palate

A rich, fat, slightly oaky wine with a long finish on the quince.

### Pairings

Chicken stuffed under the skin, whiskey cockerels, goat cheese, Roquefort .

### Temperature

Serve chilled between 8 and 10°C.

### Cellaring

2 years.

### • VARIETY AND APPELLATION

Blend of Gros Manseng, Chardonnay and Sauvignon Blanc. IGP Côtes de Gascogne

### • ALCOHOL CONTENT

13 %vol

### • VINEYARD

**TERROIR:** "Sables Fauves" sandy, clay type soil

**PLANTING DENSITY:** 4,400 vines per hectare -  
simple Guyot pruning style

**AVERAGE AGE OF THE VINES:** 10 years

**YIELD:** 60hl/ha

### • LOCATION

The historic terroir of Armagnac, south of Landes region, at the foot of the Pyrenees where the Côtes de Gascogne vineyards cover 20,000 hectares. Vines are planted against a backdrop of rolling hills of clay-loam soil, providing a perfect setting to capture the sun, maximise on the cool nights, make it the best terroir for white wine in southern France.

### • WINE MAKING

**WINE GROWING :** selection of the best plots.

**WINE PRODUCTION :** early in the morning and immediately taken to the state-of-the-art INERTYS press to reduce risk of oxidation during the delicate pressing phase. After cold stabilisation and removal of heavy organic matter, the wines ferment slowly and gently at 16°C.

### BLEND PROCESS :

**Selection of the most qualitative vats** and meticulous work on blends to achieve the desired profile of this high-end wine .

### MATURING :

On lees into small egg-shaped vats.

