Domaine de Ménard

Vin de Pays des Côtes de Gascogne Blanc

Owner/Winemaker: Elisabeth Prataviera & Marc Jegerlehner (sis & bro)

Estate History
Domaine de Ménard is located in the commune of Bretagne d’Armagnac, just a few miles from Eauze, in the heart of the Gascony region. Elisabeth Prataviera and her brother Marc Jegerlehner have been making the wines at this family-run estate for over 20 years. The lineup of wines consists of the Colombard Sauvignon, Colombard Ugni Blanc, Côtes de Gascogne Rouge, Gros Manseng (Moelleux), Petit Manseng (Moelleux) and Rosé de Cabernet. The domaine got its start back in 1920 when, Elisabeth and Marc’s grandfather, Jean-François Morel, left his native Switzerland, where he was already making wine, for the promise of cheap land for good terroir in the south-west of France. Primarily Armagnac producers at first, M. Morel decided to expand their production to still wines shortly after arriving from Switzerland. Today the estate covers 110 hectares (272 acres), most of which is planted under Sauvignon and Ugni Blanc. A small amount of Armagnac is still produced as well.

The VDP des Côtes de Gascogne is a zonal VDP region which obtained VDP status in January of 1982. Only wines produced within the borders of the Gers are permitted to carry the VDP des Côtes de Gascogne distinction. In an area like the South-west, known for being red wine dominant, 91% of the wine produced in Côtes de Gascogne is white!

Côtes de Gascogne ‘Colombard Sauvignon’

Blend: 50% Colombard 50% Sauvignon Blanc
Colombard is a local varietal used in most Côtes de Gascogne whites. It brings rich aromas of pineapple, mango and other citrus fruits. Colombard is not known or having high levels of acidity which is why it is often blended with varietals possessing more acidity, such as Sauvignon and Ugni Blanc.

In the vines (Marc)
Ménard’s central location in the Gers puts the domaine in a very lush yet diverse growing area. Marc is in charge of the vines at Ménard and the soils he works with are composed of limestone, sand and clay. These varying soil types allow Marc to obtain the best from the various varietals.

In the cellar (Elisabeth)
Elisabeth systematically destems everything at harvest. The grapes are immediately pressed and the juice is pumped into thermo-regulated steel tanks for vinification and subsequent aging. Bottling takes place after six months in steel tank.