



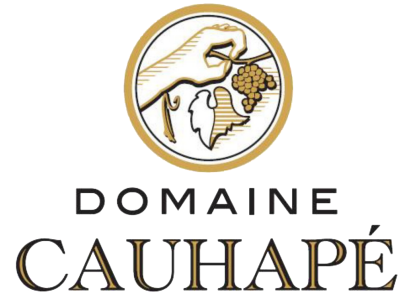
TECHNICAL SHEET

DOMAINE CAUHAPÉ

Boléro



DOMAINE
CAUHAPÉ



WINERY : Domaine Cauhapé

APPELLATION : Jurançon

SOIL : Clay limestone

GRAPES VARIETIES : 100% Petit Manseng

YIELD : 30 hl/ha

ALCOHOL BY VOLUME : 13.0%

CELLARING POTENTIAL : up to 7 years

WINE PARING : Fruit-based desserts such as fruit salad, tarts

VITICULTURE : Everything is made in order to preserve our environment and respect our terroir.

HARVEST DETAILS : Grapes manually harvested in small batches at peak maturity, once in October then in November

VINIFICATION : De-stemming followed by 12 hours of pelicular maceration for the October harvest and direct pneumatic pressing for the November harvest.

MATURATION : Raised in vats for 8 months

TASTING NOTES : Golden yellow robe with bright hues. On the nose flowers and exotic fruits. On the palate, the aromas are bursting unveiling an enticing balance of freshness and delicacy.