

Chant des vignes

Jurançon dry



TASTING COMMENTS:

The nose expresses a magnificent fine and intense bouquet, with notes of citrus, exotic fruit and surprising scents of white pepper, cinnamon, fennel. On the palate, this aromatic register goes crescendo, opening up on white-fleshed fruits accompanied by a beautiful, fresh and generous substance.

GRAPES VARIETIES

60% Gros Manseng 40% Camaralet

VINEYARD DETAILS

YIELD

50 hl/hectare

Clay-siliceous, southeastern exposure

VINE CULTIVATION

The management of the vines is extremely rigorous. Everything is done by hand. The preservation of nature and respect for the land are our priorities.

HARVEST DETAILS

Manual harvested in small-volume crates at the beginning of October.

VINIFICATION

De-stemming followed by skin maceration for 12 hours. Pneumatic pressing with selection of juices. Fermentation then aging in stainless steel vats for 5 months on total lees.

FOOD & WINE PAIRING

Ideal as an aperitif but also in perfect harmony with shellfish and crustaceans. It will go wonderfully with a grapefruit with shrimps, lemony fish fillets, grilled.

