



DOMAINE  
**CAUHAPÉ**  
GRANDS VINS AUX CÉPAGES RARES

# Symphonie de Novembre

Jurançon



## TASTING COMMENTS :

Remarkably intense on the nose, the aromas are a perfect blend of exotic & citrus fruits and delicate oak, with notes of resin, spice and toast.

The palate is smooth and very aromatic, lifted by ripe fruits flavours, and delightful notes of pineapple, quince and chestnut. A complex and delicate wine.

## YIELD

28 hl/hectare

## GRAPES

### VARIETIES

Petit Manseng

## RESIDUAL SUGARS

78 g/l

## CELLARING POTENTIAL

10-15 years

## VINEYARD DETAILS

Clay-siliceous,  
south-eastern  
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.

## MANUAL HARVEST

The sun-golden grapes are picked in small-volume crates in mid-November.

## VINIFICATION & MATURATION

Whole bunches pressed. Selection of juice (first pressing)  
Alcoholic Fermentation in oak barrels. Maturation in oak barrels during 12 months.

## FOOD & WINE PAIRING

A multitude of harmonious marriages can be conceived with Symphonie de Novembre : aperitif, half-cooked foie gras, fresh foie gras with apples and grapes, sheep cheese, nougat dessert, tarte tatin ...