

VITATGE VIELH DE LAPEYRE DRY JURANÇON WINE

The raisins come from 3 plots of old vines aged between 60 and 100 years on the Domaine de Nays property. The 3 major grape varieties are planted there, with a majority of Gros Manseng, 30% Petit Manseng and between 5 to 10% Courbu and Camaralet.

Like an old fruit tree, an old vine regulates better its vigor and production, it gives more flavorful fruit.

GRAPE VARIETY

60 % Gros Manseng, 30 % Petit Manseng , 10 % Courbu.

HARVESTS

Hand picked from the end of september to the middle of october

VINIFICATION

After a slow pressing, the juices are decanted and then fermented in oak casks (600 l) aged between 1 to 8 years old and in bigger Stockinger vats.

AGEING

1 year on lees with regular stirring in oak casks and 6 months in vats after being bottled 2 years later.

A DÉGUSTER

The firm structure makes this wine one to be kept and a wine of fine gastronomy. It will perfectly accompany sea fish but also a roast chicken or even roast veal served with a white sauce with mushrooms. It can also accompany cheese and charcuterie.

LA PRESSE EN PARLE



2018/ 92 Points notés sur 100 par le Magazine WINEENTHUSIAST

A plot of old vines is the basis for this ripe wine that is dense and layered. With its blend of the two Manseng and grapes and Petit Courbu, the wine is tangy, textured with baked pear and concentrated acidity. This is an impressive wine that is just ready to drink. Organic. ROGER VOSS



Bouteille
Bx Grand vin
37.5cl ou 75cl

