

EXCEPTIONAL CUVÉES , that they will be reproduced every year

## BALAGUERA SWEET JURANÇON WINE

This cuvée is not produced every year since it comes from late harvests often harvested at the end of November in successive selections. La Balaguera is the hot wind that rises at the end of the morning, also called “castanha wind”, the wind that makes the chestnuts fall... It is an invigorating, dynamic wind that creates swirls of leaves ...

### GRAPE VARIETY

100 % Petit Manseng

### HARVESTS

These grapes are picked in November, generally two, three or four times ; these last picking sometimes even happen in December depending on the year. These golden and red grapes are partly withered, they've lost some of their water. The other constituents, especially the sugar and acidity, concentrate nicely thanks to the good weather and the action of the warm winds of the south: it's the mystery of the “passerillage” phenomenon. The pressing will happen over a long cycle, the juice will be harder to extract.

### VINIFICATION

Slow pressing of the entire harvest. Long fermentation in oak barrels.

### AGEING

Aged over 12 months in oak barrels and then in vats over the second winter. The bottling happens in spring.

### WINE PAIRING

As a digestif

### PRESS REVIEWS



2016

“Magnificent truffled intensity of this vigorous Petit Manseng with integrated sugars and careful aging. To be put in the cellar. »



Bouteille  
Bx Grand vin  
37.5cl ou 75cl

