

EXCEPTIONAL CUVÉES , *that they will be reproduced every year*

## MANTOULAN, JURANÇON WHITE DRY

Mantoulan is the name of a place 500 meters east of the Clos Lapeyre. It's an old renowned terroir that we replanted in high density with traditional grape varieties of the Jurançon appellation issued from mass selection. The plot represents 1.6 hectares for 4000 to 6000 bottles per year.

### GRAPES VARIETIES

70 % Petit Manseng, 15 % Courbu, 15% Camaralet.

### HARVESTS

By hands from the end of september to the beginning of october.

### VINIFICATION

After slow pressing, we decant the juices slightly and then leave them to ferment in casks that are 1 to 5 years of age.

### AGING

Aged one year in casks regularly stirred over 6 months in « foudres » big oak barrels before being put in bottles the second winter.

### WINE TASTING AND PAIRING

Still fermenting, on notes of exotic fruit, very well balanced. It is distinguished by its volume and measured acidity. It will be a great vintage. As an aperitif, with river and sea fish, white meats, cooked dishes such as squid risotto with chorizo or roast chicken with lemon.

### PRESS REVIEWS



Mantoulan Vin de Jurançon sec 2016

92 Points notés sur 100 par le Magazine WINEENTHUSIAST, une référence internationale dans la presse spécialisée vin.

With a mix of ripe acidity from the Manseng grapes and the concentrated spice, kiwi and taut lemon flavors, this wine is rich and just now ready to drink. Organic.



Bouteille  
Bx Grand vin  
37.5cl ou 75cl

