

EXCEPTIONAL CUVEES, *lit depends of the vintage*

VENT BALAGUER SWEET JURANÇON WINE

The Balagùer Wind is the southern wind in Occitan, the wind that comes from Spain, warming up the southern slope of the Pyrenees.

The label of this cuvée is the representation of a painting by Chahab (famous Iranian artist residing in Béarn) produced on the theme: heat and wind.

GRAPE VARIETY

100 % Petit Manseng

HARVESTS

Vent Balagùer is the result of a "helping hand to nature" since the Petit Manseng grapes, picked overripe, are placed in racks (those that were used for strawberries 15 years ago) to perfect their ripening, alternating: outside when it is sunny and in the cellar in humid or rainy weather. The grape then gradually changes color from golden yellow to red, brown; its taste changes, notes of apricot, dried orange peel, medlar... appear. The number of kilos of grapes needed to obtain one liter of juice is then estimated at 4 to 5, compared to 1.5 kg normally!

VINIFICATION

After slow pressing, the juice is slightly racked and ferments slowly, sometimes even stops fermenting which then starts again in spring ;

AGEING

2 years in oak barrels

WINE TASTING AND PAIRING

Very rich wine on the nose, but with freshness, gingerbread, fruit paste, honey, spices, fresh but very ripe apricot, candied orange zest. Rich and candied palate with citrus acidity.

Perfect as a dessert wine or can accompany dried fruit, fine 80% cocoa chocolate, and goes well with matured blue cheeses.

REVUE DE PRESSE



« This cuvée of very late harvests, very dried (including in baskets) pushes the Petit Manseng far to its limits. We are getting closer here to straw wine. The robe is deep, the very candied aromas take on autumnal nuances: chestnut, medlar.... We never fall into heaviness, because the acidity, including the volatile, is as present as the liquor is intense 3



Bouteille
50 cl

