

### LA MAGENDIA DE LAPEYRE SWEET JURANÇON

La magendia, that comes from the word “mage” which means best in Occitan. “Préner la magendia », means to take the best bunches of grapes that have the biggest amount of sun dried grains retrieved by selective picking.

#### 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

Ideal with foie gras, or a mountain cheese from the Pyrenees, a “andouille béarnaise”, or a Roquefort. It's again a grand wine that will age well.

#### LA PRESSE EN PARLE



**2018 / 94 Points notés sur 100 par le Magazine WINEENTHUSIAST, une référence internationale dans la presse spécialisée vin.**

The intensity of this wine is impressive. The balance between honey, baked apples and tight acidity is still developing into great ripeness from late-harvest fruit. This wine will age further. Drink from 2024. Roger Voss



Bouteille  
Bx Grand vin  
37.5cl ou 75cl  
150 cl

