

LE LAPEYRE DRY JURANÇON DRY

The grapes come mainly from the Herrua vineyard cultivated by Hugo Peyrouet in Agriculture Raisonnée. We do the harvest ourselves; the grapes are vinified at Clos Lapeyre.

GRAPE VARIETY

100% Gros Manseng

HARVESTS

Hand picked from the end of september

VINIFICATION

The harvest is destemmed and pressed, the slightly settling juices ferment with their own indigenous yeasts in stainless steel vats for 3 to 4 weeks. The wines are aged on lees until spring.

AGEING

Aged on lees for 6 months in Inox vats.

WINE TASTING AND PAIRING

Goes well with shellfish and other fish cooked in a variety of spices (curry, safran...). Also associated well with mountain cheeses whether it be goat's cheese or sheep cheese. It is also appreciated simply with a bit of "charcuterie" from our region.

PRESS REVIEWS



89 Points 2019 Even when a dry white wine, a Gros Manseng wine cannot help but have a hint of honey that stabilizes the intense acidity and gives it a feel of spice and ripeness. Still very fresh ...



« A dry Jurançon wine for all the wine lovers of characterful dry wines »



Bottle
Bx Grand vin
37.5cl or 75cl

