

# CLOS LAPEYRE

JURANÇON, THE OTHER PEAK OF THE PYRENEES



THE NATURAL WINES

## LO PECIC LE PÉTILLANT NATUREL DES PYRÉNÉES

*The wine that tingles "pécique" and tickles your tongue!*

### GRAPE VARIÉTÉ

Gros Manseng 100%

### HARVESTS

Hand-harvested early from a cool mid-slope vineyard parcel.

### WINE MAKING

Fermented in stainless steel tanks with indigenous yeasts and bottled just a few weeks after harvest.

This follows the ancestral method, one of the most natural winemaking techniques. After a light filtration, the wine is bottled before the alcoholic fermentation is fully completed. The timing is crucial, as the remaining natural sugars determine the level of carbonation desired.

Fermentation then continues slowly in the bottle throughout the winter and into the following spring, naturally creating its fine bubbles.

As the wine is not disgorged, a slight sediment or haze is perfectly normal.

Zero additives: no dosage, no sulphites, no added ingredients — nothing but grapes.

The bottle is sealed with its original crown cap, preserving the wine's authentic and natural character.

### WINE TASTING

In the glass, the bubbles are fine and delicate. On the nose, attractive aromas of white fruits emerge: crisp pear, apple and lemon. On the palate, a refreshing sparkle driven by fruit and vibrant freshness. It fizzes, it pops, it refreshes... and it "péciques" — that delightful tingling sensation on the tongue that gave this wine its name.

### FOOD PAIRING

Perfect as an aperitif, paired with smoked Pyrenean trout toasts, baked oysters, or a creamy young goat's cheese.

### PRESS AND PROFESSIONALS REVIEW...

"A touch of indulgence beautifully supported by vibrant, mouthwatering freshness... a perfect balance between aromatic expression and drinkability."



Bouteille  
75cl



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