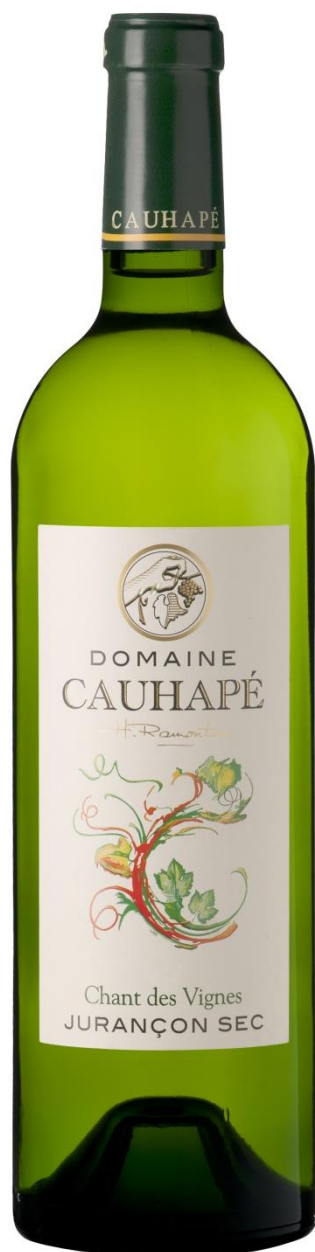




DOMAINE CAUHAPÉ

CHANT DES VIGNES DRY JURANCON



TASTING NOTES :

Intense note with delicate floral notes opening into a more complex bouquet of exotic fruits and white peaches.

Fresh and beautifully balanced on the palate, with delightful citrus flavors, an attractive streak of minerality and a complex finish.

GRAPES VARIETIES :

60 % Gros Manseng

40 % Camaralet

ALCOHOL BY VOLUME :

13,5 %

VINEYARD DETAILS :

Siliceous-clay soil, 10 years old vines

YIELD:

48 hl / Hectare

VITICULTURE :

Sustainable / No insecticide use

HARVEST DETAILS :

Grapes hand-harvested in small quantities at the end of September, beginning of October.

VINIFICATION :

Grapes de-stemmed, followed by skin contact maceration for 12 hours. Grapes then gently crushed in pneumatic press. Selection of juice (first pressing).

MATURATION :

In stainless steel tanks on the fine lees.

WINE PAIRINGS :

Drink as an aperitif, or with oysters, shellfish and seafood, asparagus, delicate fish dishes.

CELLARING POTENTIAL :

3 years