



DOMAINE CAUHAPÉ

GEYSER DRY JURANCON



TASTING NOTES :

Exploding, the nose is very fresh, complex with aromas of exotic fruits, citrus flavours with floral, peppery and anise notes given by the Camaralet and Lauzet. On the palate, Geyser is full of flavours and beautifully structured due to the Petit Manseng. Fresh and well balanced, the palate develop fines flavours of white peaches, citrus with an attractive streak of minerality and a long, spicy, complex finish

GRAPES VARIETIES :

30 % Gros Manseng + 30 % Petit Manseng + 30 % Camaralet +
5 % Courbu + 5 % Lauzet

ALCOHOL BY VOLUME :

14 %

VINEYARD DETAILS :

Siliceous-clay soil, 10 years old vines

YIELD:

45 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).

WINE PAIRINGS :

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

CELLARING POTENTIAL :

3 years