



SEVE D'AUTOMNE DRY JURANCON

DOMAINE
CAUHAPÉ



TASTING NOTES :

Golden straw in colour with subtle aromas of fresh exotic and candied fruits, and notes of vanilla.

On the palate the wine is full of flavor and beautifully structured. Richly aromatic with flavors of citrus fruits and hazelnuts.

GRAPES VARIETIES :

70 % Gros Manseng

30 % Petit Manseng

ALCOHOL BY VOLUME :

14,5 %

VINEYARD DETAILS :

Siliceous-clay soil, 15-20 years old vines

YIELD:

45 hl / Hectare

VITICULTURE :

Sustainable / No insecticide use

HARVEST DETAILS :

Grapes hand-harvested in small quantities at the end 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). Alcoholic Fermentation in oak barrels.

MATURATION :

In oak barrels on the fine lees for a period of 8-10 months.

WINE PAIRINGS :

Drink with langoustines, scallops, delicately flavored game, charcuterie and oven-baked fish.

CELLARING POTENTIAL :

Up to 6 years