



DOMAINE CAUHAPÉ

LA CANOPEE DRY JURANCON



TASTING NOTES :

A honeyed golden yellow colour with a delicate nose of exotic and candied fruits, notes of hazelnuts, toasted almonds and vanilla.

The aromas translate through to the palate, with an impression of sweetness. Yet the wine is dry, rich and concentrated. A unique wine that sits well between the two Jurançon appellations

GRAPES VARIETIES :

100 % Petit Manseng

ALCOHOL BY VOLUME :

15 %

VINEYARD DETAILS :

Siliceous-clay soil, 30 years old vines

YIELD:

28 hl / Hectare

VITICULTURE :

Sustainable / No insecticide use

HARVEST DETAILS :

Grapes hand-harvested in small quantities at the end of November.

VINIFICATION :

Whole bunches pressed. Selection of juice (first pressing). Alcoholic Fermentation in oak barrels.

MATURATION :

In oak barrels on the fine lees for a period of 12 months.

WINE PAIRINGS :

An excellent accompaniment to savoury dishes with fruit (apples, raisins, quince), or filet mignon with autumnal fruits. Also very good with foie gras and veal sweetbreads.

CELLARING POTENTIAL :

Up to 8 years