



DOMAINE CAUHAPÉ

BALLET D'OCTOBRE JURANCON



TASTING NOTES :

Seductive, fresh and lively on the nose, the wine delivers intensely exotic aromas of mango and passion fruit. Smooth and well-balanced on the palate with a delightful melange of flavors – lychees, peaches and apricots – with a note of minerality on the finish. A wine of great delicacy and elegance.

GRAPES VARIETIES :

70 % Gros Manseng
30 % Petit Manseng

ALCOHOL BY VOLUME :

13 %

RESIDUAL SUGARS :

55 g/L

VINEYARD DETAILS :

Siliceous-clay soil, 15-20 years old vines

YIELD:

35 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 :

8 months in oak barrels

WINE PAIRINGS :

A delicate and unusual aperitif. Ideal with foie gras, exotic food cheese or fruit tarts.

CELLARING POTENTIAL :

5 years