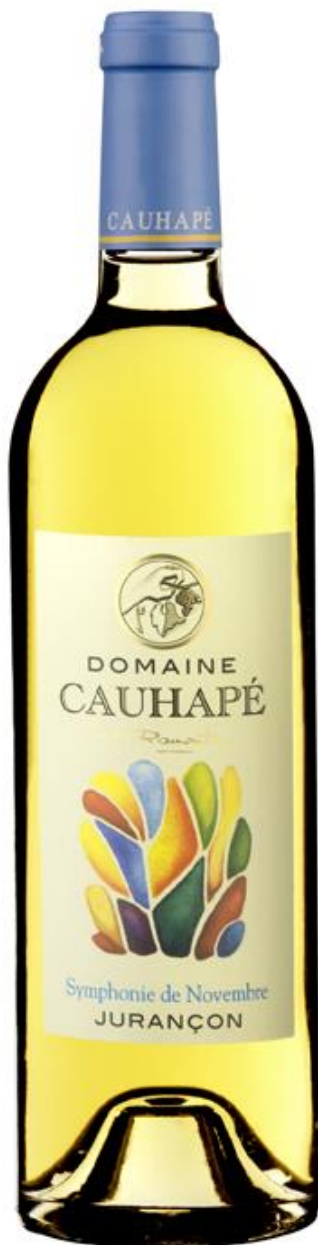




# DOMAINE CAUHAPÉ

## SYMPHONIE DE NOVEMBRE JURANCON



### TASTING NOTES :

Remarkably intense on the nose, the aromas are a perfect blend of exotic & citrus fruits and delicate oak, with notes of resin, spice and toast.

The palate is smooth and very aromatic, lifted by ripe fruits flavours, and delightful notes of pineapple, quince and chestnut. A complex and delicate wine.

### GRAPES VARIETIES :

100 % Petit Manseng

### ALCOHOL BY VOLUME :

14 %

### RESIDUAL SUGARS :

80 g/L

### VINEYARD DETAILS :

Siliceous-clay soil, 20 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 :

12 months in oak barrels

### WINE PAIRINGS :

Drink with foie gras, ewes milk cheeses, tarte tatin, sorbets or nougatine desserts.

### CELLARING POTENTIAL :

10-15 years