



# DOMAINE CAUHAPÉ

## NOBLESSE DU TEMPS JURANCON



### TASTING NOTES :

Intense and expressive nose with a range of candied fruits aromas, plus honey, hazelnuts and toasted and vanilla notes.

Immensely smooth and rich on the palate, with notes of raisins, dried apricots, baked apple, fruits in eau de vie and medlar.

This beautifully structured wine delivers a long fruity and spicy finish.

### GRAPES VARIETIES :

100 % Petit Manseng

### ALCOHOL BY VOLUME :

14 %

### RESIDUAL SUGARS :

95 g/L

### VINEYARD DETAILS :

Siliceous-clay soil, 15-20 years old vines

### YIELD:

18 hl / Hectare

### VITICULTURE :

Sustainable / No insecticide use

### HARVEST DETAILS :

Grapes hand-harvested in small quantities early December. The grapes are over dried on the vine. It's called : passerillage.

### VINIFICATION :

Grapes direct pressed, followed by fermentation in new oak barrels.

### MATURATION :

18 months in oak barrels

### WINE PAIRINGS :

Drink with foie gras with apples and raisins, spiced crème brûlée, apple pie and creamy gateaux.

### CELLARING POTENTIAL :

15-20 years