



DOMAINE
CAUHAPÉ

QUINTESSENCE DU PETIT MANSENG JURANCON



TASTING NOTES :

A rich amber colour, with aromas of very ripe apricots, praline, medlar and candied citrus fruits. A beautifully balanced wine, at once delicate and racy, lively and delicate yet sumptuous. The most surprising element of this complex and aromatic wine is its incredible length on the palate. This is a truly timeless wine.

GRAPES VARIETIES :

100 % Petit Manseng

ALCOHOL BY VOLUME :

14 %

RESIDUAL SUGARS :

115 g/L

VINEYARD DETAILS :

Siliceous-clay soil, 30 years old vines

YIELD:

9 hl / Hectare

VITICULTURE :

Sustainable / No insecticide use

HARVEST DETAILS :

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

VINIFICATION :

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

MATURATION :

24 months in new oak barrels

WINE PAIRINGS :

Taste for itself to enjoy the intense flavors and solve the mystery of time.

CELLARING POTENTIAL :

25 years

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