

Jurançon Sec 2019
Monein, Jurançon, France



PRODUCER

Domaine Laguilhon is owned by viticulturalist Henri Estreboou. The domaine is most likely named after a shepherd's crook (aiguillon) because it is situated on a hill used by animals as a route to pasture up in the Pyrenees. Their vineyards are located in Monein, known for creating richer styles of Jurançon. With Domaine Laguilhon, we have found a Jurançon that we feel offers great value and is a perfect example of what this venerable wine producing region does best.

VINEYARDS

There are 12 hectares planted with Gros and Petit Manseng. The vines are south facing and sit at 350 metres above sea level, which enables the grapes to fully ripen. The soil is called "poudingue de Jurançon" (derived from the word pudding). It is composed of fragments of round stones and alluvial sediment, which provides excellent drainage in this wet region (1200mm of rain per year).

VINTAGE

2019 was a good vintage in Jurançon with ideal weather conditions during the long ripening season, which produced a fantastic depth of flavours across all grape varieties. Harvest took place at the end of September.

VINIFICATION

All the grapes were hand harvested at optimum ripeness and underwent a moderate pressing before fermentation occurred in temperature-controlled stainless steel tanks. The wine matured for six months in stainless steel tanks before bottling.

TASTING NOTES

Pale lemon in colour, this dry Jurançon has charming aromas of citrus and white flowers. On the palate, this wine has bright accents of citrus fruit and a subtle minerality that carries through to the long, refreshing finish.

Grape Varieties	50% Gros Manseng 50% Petit Manseng
Winemaker	Hervé Lapébie
Closure	Synthetic Cork
ABV	13%
Residual Sugar	3.1g/L
Acidity	5.9g/L
Wine pH	3.39
Bottle Sizes	75cl
Notes	Vegetarian, Vegan