

### QUICK FACTS

#### Grape variety

60% Gros Manseng, 40% Camaralet

#### Production

5 000 cases

#### Vineyard size

22 acres (9 ha)



#### Winemaker

Henry Ramonteu

#### Wine region

South West

**Story:** Between Biarritz and Lourdes, facing the Pyrenees at the heart of Bearn, Henri Ramonteu creates dry and sweet white wines from an exceptional terroir. Wines of Jurancon with their fruity, complex aromas and elegant golden colour, will enchant lovers of fine, signature wines.

**Vineyard:** The vineyard covers 104 acres of clay dominant terroir (Clay-silica). Vines are planted on the steep hill-sides with a South, South-East exposure and differing altitude between the plots (400m for the highest). Vines benefit of optimum climatic conditions.

**Vinification:** Vine management is extremely rigorous. Everything is done by hand. Preservation of nature and respect of the terroir is their priority. Handharvest is done in small volume crates early October. Destemming followed by skin contact for 12 hours. Pneumatic pressing with juice selection. Fermentation and aging done in stainless steel tanks for 5 months on gross lees.

**Food pairing:** Perfect as an apéritif or to accompany the texture and flavour of shellfish or crayfish. Pairs also really well with fresh fish with citrus or grilled fish. A marvelous pairing with dungness crab too.

**Tasting notes:** Fresh and aromatic wine. Aromas evokes an aromatic polyphony of fresh and delicate notes of grapefruit, grape, peach and spring flowers. The nose expresses a fine and intense bouquet, with citrus notes, exotic fruits and surprising scents of white pepper, cinnamon and fennel. In mouth, aromas increase to a crescendo opening with white fleshed fruits accompanied by beautiful palate weight, freshness and generosity.

