

DOMAINE CAUHAPÉ

Jurançon Sec “La Canopée”



Winemaker
Henri Ramonteu

Wine Region
South-West France

Story

Domaine Cauhape, nestled in Bearn between Biarritz and Lourdes, produces dry and sweet white wines. The 42-hectare vineyard boasts a favorable south, south-east exposure on steep hillsides, embraced by the Pyrenees. With five local grape varieties, including Petit Manseng, Gros Manseng, Courbu, Camaralet, and Lauzet, they create 8 or 9 wines each year, a true labor of passion.

Vineyard

This vineyard covering 54 acres, with 5000 vines per hectare. The vines have an average age of 35 years and produce a yield of 35 units per hectare. The soil is siliceous clay, and the climate is influenced by the nearby Pyrenees, creating a delightful mix of Atlantic and mountain weather.

Vinification

The fermentation process unfolds over 15 days, thanks to the industrious yeast at work. With the help of natural bacteria, malolactic fermentation takes place. The wine finds its home in oak barrels, where it matures on lees for 18 months, acquiring a rich and complex character.

Tasting Notes

Golden color in the glass. The nose is musky and spicy at first, then opens up to aromas of raisins, medlar and quince, to finish after aeration with notes of candied apples and pineapple. The mouth is tasty and powerful with notes of honey and ripe fruit with smoky and spicy touch.

Food Pairing

This wine is ideal with monkfish in a chanterelle sauce, filet mignon with autumn fruits or with apples or quince pie.

QUICK FACTS

Variety

100% Petit Manseng.

Aging

Oak Barrel.

