

DOMAINE CAUHAPÉ

Jurançon Moelleux “Symphonie de Novembre”



Winemaker

Henri Ramonteu

Wine Region

South-West France

Story

Domaine Cauhapé, 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

The vineyard is managed with rigorous manual labor, prioritizing the preservation of nature and respect for the terroir. The soil, facing southeast, is composed of siliceous-clay, yielding 28 hectoliters per hectare. The climate is influenced by the nearby Pyrenees, creating a delightful mix of Atlantic and mountain weather.

Vinification

Grapes are carefully picked by hand in limited amounts towards the conclusion of November. The grapes are whole-bunch pressed, with only the juice from the initial pressing selected for the next steps. Alcoholic fermentation takes place in oak barrels, followed by a 12-month maturation period.

Tasting Notes

Deep yellow color in the glass. The nose is a blend of exotic & citrus fruits and delicate oak, with notes of resin, spice, and toast. The palate is smooth and very aromatic, lifted by ripe fruits flavors, and delightful notes of pineapple, quince, and chestnut.

Food Pairing

This wine is ideal as an aperitif or with foie gras, ewes milk cheeses, tarte tatin, sorbets or with nougatine desserts.

QUICK FACTS

Variety

100% Petit Manseng.

Aging

Oak Barrels.

Rating

93 pts Wine Enthusiast.

