

DOMAINE LAGUILHON

Domaine Laguilhon, Jurançon Sec 2013

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 where cows used to bypass in order to get to the fields to graze. 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, which enables the grapes to ripen in good conditions. The soil is called poudingue de Jurançon (derived from the word pudding) and is composed of fragments of round stones and alluvial sediment which provides excellent drainage in this wet region (1200 mm of rain per year).

VINTAGE

Winter 2012/2013 was harsh, with some snow in early March. Budburst was delayed but homogeneous. Spring was excessively wet (1300 mm of rain), but was fully compensated by a sunny and wonderful summer. The first grapes were harvested on the 3rd of October.

VINIFICATION

All of the grapes were hand harvested and picked at optimum ripeness. Fermentation occurred in temperature controlled stainless steel tanks after which the wine matured on its lees for six months to give it richness on the palate.

TASTING NOTES

This dry Jurançon is fresh and vivacious with aromas of pears and green apples. It is perfect as an aperitif or with dishes that require acidity to balance the richness.



VINTAGE INFORMATION

Vintage	2013
Region	Monein, Jurançon
Grape Varieties	50% Gros Manseng 50% Petit Manseng
Winemaker	Hervé Lapébie
Features	Sustainable, Vegan, Vegetarian
Closure	Natural Cork
ABV	12.5%
Residual Sugar	2.5g/L
Acidity	7g/L
Wine pH	3.14
Bottle Sizes	75cl