

CLOS LAPEYRE JURANÇON SEC



100% Gros Manseng. An expressive and intensely citrus nose, with notes of white fruits, green hazelnut and white flowers. Fresh with flavors of crystalline lemon and pink grapefruit. A taught, aromatic and well-balanced palate with good persistence, typical of Gros Manseng grown at 400m in altitude. Dancing acidity, zesty cleansing finish. Drink with shellfish, or with fish dishes with spicy, curried or saffron sauces. Will go well with a tender and tasty goat's cheese or a fresh sheep's milk cheese, or just a slice of air-dried ham or sausage. Organic.

The estate lies 10 kilometers outside Pau, in the shadow of Pyrenees, at an altitude of 300-400 meters. The soil is a kaleidoscope of loams and pebbly clays and limestone with silex over Jurançon puddingstone. Ripe grapes are de-stemmed then pressed, with a short period of settling. Fermentation in temperature controlled stainless steel vats. Fermentation, with lees stirring until spring. Bottled at the end of the following winter.

In 1985 Jean-Bernard Larrieu took the family domaine from traditional mixed farming to pure viticulture. Known affectionately as 'Jésus' to the locals, he has established Clos Lapeyre as one of the leaders in the Jurançon. Like most Jurançon producers he makes a range of sweet and dry white wines from native grapes (Petit Manseng, Gros Manseng, Courbu, Camaralet). But his focus on quality is unique and unrelenting. The dry wines in particular can be uncompromising in their youth, with an excitingly racy profile. They all age beautifully. Jean-Bernard farms all 18 hectares organically, eight of which are on very steep slopes. His aim is to make wines that express the myriad variations of terroir: natural, expressive and sincere.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CLOS LAPEYRE JURANÇON SEC

100% Gros Manseng. Aromas of citrus, white fruits, green hazelnut & white flowers; fresh with flavors of lemon & pink grapefruit; taught, aromatic & well-balanced palate with good persistence; dancing acidity, zesty cleansing finish.

Shelf Talker:

CLOS LAPEYRE JURANÇON SEC

100% Gros Manseng. An expressive & intensely citrus nose, with notes of white fruits, green hazelnut & white flowers. Fresh with flavors of crystalline lemon & pink grapefruit. A taught, aromatic & well-balanced palate with good persistence. Dancing acidity, zesty cleansing finish. Drink with shellfish, or with fish dishes with spicy, curried or saffron sauces. Will go well with a tender & tasty goat's cheese or a fresh sheep's milk cheese, or a slice of air-dried ham or sausage. Organic.



AN EASTERLY WINE SELECTION