

CLOS GUIROUILH JURANÇON SEC



Gros Manseng and Petit Courbu. Medium gold color. Saline aromas with melon, pear, citrus zest, hay and white flowers. Deep minerality, lime, cream, honey and a waxy texture all present themselves in this versatile wine.

From the Lasseube Vineyard in Jurançon, Southwest France at 350m. The soil is calcareous clay and sandstone. The vines are 40 years old. At Clos Guirouilh, most things are still done as they have been for centuries, with a few updates where those can help improve the wines. The grapes for the dry cuvées are harvested first, all manually. The grapes are completely destemmed and gently crushed in a pneumatic press. Fermentation with indigenous yeasts occurs in temperature-controlled stainless steel tanks, where the wine further ages for one year. This cuvée goes through partial malolactic fermentation (around 25%).

Clos Guirouilh is among the most hardcore, traditional domaines of Jurançon; a rare producer who provides us a window into the historic soul of a wine region. Jean Guirouilh is part of a line of vigneron that have been making wine in Jurançon since the 16th century. This lineage has remained unbroken even during two world wars, during which the women took over running the estate while the men were involved in the resistance war effort. Today the continuity is assured as the baton is being passed to Jean's daughter Marie-Françoise and her husband, Luis. The microclimates of Jurançon are particularly complex, strongly influenced by a varied topography and the warm wind out of the south, called the *Foehn*, which blows warm, dry air off the leeward side of the Pyrenees mountains. It is this dry wind which encourages the long, even ripening cycle and creates the conditions which make multiple harvests, extending as exceptionally late as December possible, the key to the amazing concentration in the wines. Nothing at Clos Guirouilh is rushed, and there are no concessions to the pace of the modern world; the wines are released when they are deemed ready to drink after a long period of cellar aging. The resulting wines are deeply rooted in history, uncompromising and majestic.

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Tasting Note:

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Gros Manseng & Petit Manseng, 40+ years-old. Honeyed sweetness, apple, beeswax & tropical fruit define the palate.

Shelf Talker:

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Gros Manseng & Petit Courbu, 40-year-old vines. Jean Guirouilh is part of a line of vigneron that have been making wine in Jurançon since the 16th century. The microclimates of Jurançon are particularly complex, with a varied topography & the warm wind out of the south, called the *Foehn*, which blows warm, dry air off the the Pyrenees mountains. Medium gold color. Saline aromas with melon, pear, citrus zest, hay & white flowers. Deep minerality, lime, cream, honey & a waxy texture all present themselves in this versatile wine.

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