

CLOS GUIROUILH JURANÇON



Gros Manseng and Petit Manseng. Reflecting its barrel aging, the nose blends exotic fruits, nuanced citrus, a light woodiness and accents of butterscotch. Honeyed sweetness, apple, beeswax and tropical fruit define the palate. Pair with all desserts and blue cheese.

From the Lasseube Vineyard in Jurançon, Southwest France at 350m. The soil is calcareous clay. 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 are picked by hand in successive passes well into December. A minimum of 3 passes are made through the vineyards, but often many more are needed in exceptional years. All of their wines are spontaneously fermented slowly in their ancient, cold cellar with indigenous yeasts and without temperature control. Since the cellar is already cold when the grapes come in, alcoholic fermentation crawls along until spring, when it picks back up again. The grapes for this wine are fermented in stainless steel and aged for 22 months in old foudres and barriques. Fermentation is stopped to leave 85g of natural sugar. Aged another year in stainless steel. This Jurançon is unusually low in alcohol at 12.5%.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CLOS GUIROUILH JURANÇON

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

Shelf Talker:

CLOS GUIROUILH JURANÇON



Gros Manseng & Petit Manseng, 40+ year-old vines. Spontaneously fermented slowly in their ancient, cold cellar with indigenous yeasts & without temperature control. Nothing at Clos Guirouilh is rushed, the wines are released when they are deemed ready after a long period of cellar aging. The resulting wines are deeply rooted in history, uncompromising & majestic. Aromas of exotic fruits, citrus, a light woodiness & accents of butterscotch. Honeyed sweetness, apple, beeswax & tropical fruit define the palate. Pair with all desserts & blue cheese.

AN EASTERLY WINE SELECTION