

Cauhapé

France - Jurançon - Monein



DOMAINE
CAUHAPE

Ownership/Founders Henri Ramonteu

Start of Activity 1975

Vitiviniculture Traditional

Hectares 43

Bottles produced 200.000

CHANT DES VIGNES

60% Gros Manseng, 40% Camaralet

Production area: Jurançon

Terrain: argilloso-siliceo

Harvest: manual

Vinification: Destemming and subsequent maceration of the skins for 12 hours. Pneumatic pressing with juice selection. Alcoholic fermentation in steel tanks

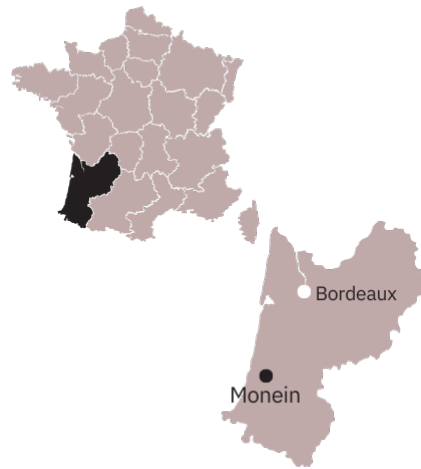
Refinement: stainless steel for 5 months on the noble lees

Color: straw yellow

Fragrance: Fine and intense bouquet, with notes of citrus, exotic fruits and surprising aromas of white pepper, cinnamon and fennel

Flavor: notes of white-fleshed fruit accompanied by a beautiful, fresh and generous texture

Alcoholic Grade: 13.5% vol



Henry Ramonteu is one of the great protagonists in the rebirth of Jurançon but above all of Petit Manseng, considered by everyone to be an extraordinary grape variety. The Domaine is located between Biarritz and Lourdes, looks onto the Pyrenees and the vineyards, which faces south-east, are characterized by majority of clay terroir with some vines planted at an altitude of up to 400 meters. The Petit Manseng, a great interpreter of dry wines and "moelleux", together with Gros Manseng and Corbu, which are delicate and fruity, and with Camaralet and Lauzet, old recovered varieties, find the ideal position for expressing the great potential of the Jurançon area at his best in the Monein hills.