

Domaine Cauhapé

France - Jurançon - Monein



LA CANOPÉE

100% Petit Manseng

Production area: Jurançon Terrain: argilloso-siliceo

Harvest: manual

Vinification: direct pressing of grapes

Refinement: In one-year barrels and aged on total lees with

batonnage for 10 months

Color: golden yellow

Fragrance: musky and spicy aromas, followed by notes of raisin, medlar and quince. Finish with hints of candied apples

and pineapple

Flavor: wide, soft, fresh and deep Alcoholic Grade: 14.5% vol.



Ownership/Founders Henri Ramonteu Start of Activity 1975 Vitiviniculture Traditional Hectares 50 Bottles produced 350.000



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.