CUZZIOLGRANDIVINI

Domaine Cauhapé

France - Jurançon - Monein



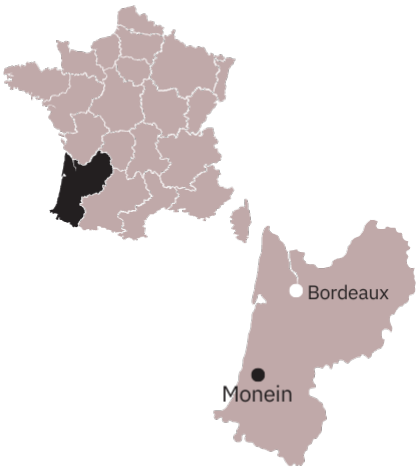
DOMAINE
CAUHAPÉ

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

QUATRE TEMPS

50% Gros Manseng, 50% Petit Manseng

Production area: Jurançon
Terrain: argilloso-siliceo, con esposizione sud-est
Harvest: manual
Vinification: destemming followed by maceration on the skins for 12 hours. Pneumatic pressing with juice selection
Refinement: in 3-4 year old casks maturation of the wine for 8 months in casks and then for 1 year in tanks on fine lees
Color: golden yellow
Fragrance: fresh, intense and pure with aromas of white flowers, exotic fruit and citrus fruits, hints of dried fruit and yellow peach can also be perceived
Flavor: harmonious and refined but decidedly fresh, the lingering flavours finish with mango and spices
Alcoholic Grade: 14% 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.