

Cauhapé

France - Jurançon - Monein



DOMAINE
CAUHAPÉ

Ownership/Founders Henri Ramonteu

Start of Activity 1975

Vitiviniculture Traditional

Hectares 43

Bottles produced 200.000

QUINTESSANCE DU PETIT MANSENG

100% Petit Manseng

Production area: Jurançon

Terrain: argilloso-siliceo

Harvest: manual

Vinification: petit manseng is harvested in the second half of December with successive selections (3 to 4 passes). The grapes are further dried in the sun. Alcoholic fermentation in new oak barrels

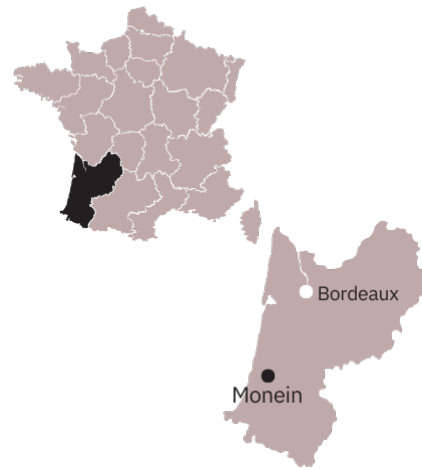
Refinement: in oak barrels for 24 months

Color: amber yellow

Fragrance: Aromas of very ripe apricot, praline, candied medlar and roasted citrus fruit

Flavor: Balanced, nervous and tender at the same time, with toasty, almost chocolate notes, very long

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.