

Cauhapé

France - Jurançon - Monein



DOMAINE
CAUHAPÉ

Ownership/Founders Henri Ramonteu

Start of Activity 1975

Vitiviniculture Traditional

Hectares 50

Bottles produced 350.000

SYMPHONIE DE NOVEMBRE

100% Petit manseng

Production area: Jurançon

Terrain: argilloso-siliceo, esposto a sud-est

Harvest: manual

Vinification: direct pressing, fermentation in 1- and 2-year barrels

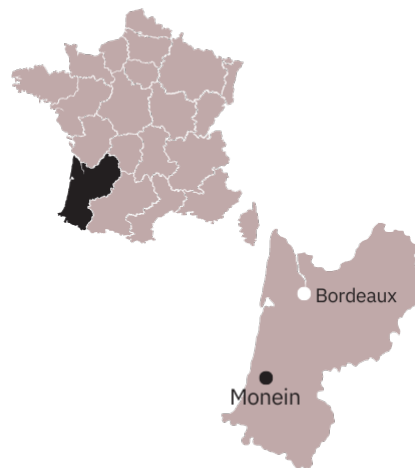
Refinement: 10 months in casks then 6 months in tanks, bottled after 2 winters

Color: pale yellow

Fragrance: powerful and complex, dried and candied fruit covered with fine, roasted notes

Flavor: ample and generous develops with vibrant notes of citrus fruits, yellow fruits 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.