

MAISON
CASTEL
· FRANCE ·

AOC Jurançon

Origin

The Jurançon AOC is a famous appellation located in the southwest of France. It is renowned for its process of hand-harvesting the Petit Manseng grapes, during which successive selections are carried out to obtain «passerillés» grapes, i.e. grapes which are over-mature. These are therefore the ripest grapes, with the deepest golden hue, containing a high concentration of sugars and aromas.



Vinification

100% Petit Manseng

The alcoholic fermentation is carried out at a controlled temperature to preserve the aromas as best as possible. The wine is aged for 12-18 months, with the lees stirred up into suspension by the traditional method of «batônnage».



Appearance: Bright and intense with a golden hue

Nose: Powerful aromas of exotic fruit and white flowers

Palate: Unctuous, well-balanced with great length



Serve between 12-14°C
Best enjoyed within 2-3 years



Foie gras, sheep's cheeses and sweet desserts



Foie gras with pear chutney