

Domaine Camin Larredya Jurancon "La Virada" dry white 2023



Product price:

€222.00

Product features:

Area: SOUTH-WEST

Winemaker: Jean-Marc Grussaute

Vintage: 2023

Appellation: Jurançon

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: gros manseng

Alcool: 12

Product short description:

94/100 RVF. The great cuvée of the domaine in dry white (apart from the enormous Costa Blanca in certain vintages). It has everything: complexity, balance, length, and freshness.

Product description:

**PRESENTATION OF DOMAINE CAMIN LARREDYA
+ ALL ITS OTHER CUVÉES IN STOCK**

Domaine Camin Larredya Jurançon "La Virada" dry white 2023

RVF Guide to the Best Wines of France 2026 (sept. 2025): 94/100. *The vintages follow one another and are certainly not alike, but the Grussaute signature remains. If it must be qualified, finding a common thread, it is certainly fullness, of taste, of embodiment. The difference*

in profile of the terroirs from which the dry wines originate is materialized in the wines. La Virada: intensely spicy, fragrant, hedonistic, extroverted, yet pushing the precision of detail far.

Technical sheet written by the Domaine:

Translation: La combe

Grapes: 30% Gros Manseng, 40% Petit Manseng, 15% Petit Courbu, 15% Camaralet

Soils: clay-siliceous on altered puddingstone subsoils

Age of the vines: 30 years

Altitude: from 250 to 325 meters

Training: Single Guyot for young vines and double for older ones

Planting density: from 3300 to 6250 vines/ha

Yields: 20 hl/ha

Harvest: manual in mid-October

Vinification: without destemming, direct pressing, fermentation with indigenous yeasts in temperature-controlled 1200 L casks, no malolactic fermentation.

Aging: 8 months on lees with dynamic aging (suspension of the lees) at first, then rather dormant in summer, in 12HL casks.

Production: 6,000 bottles

Serving temperature: 10°C

Decanting: yes

Aging potential: 15 years

Tasting:

- **Eye:** pale gold, green reflections
- **Nose:** complex, peach, citrus (mandarin), spicy
- **Palate:** ample, exotic, rich yet taut, mineral and saline

Food/wine pairings: Lobster Thermidor, Monkfish with cured ham, Chicken with crayfish, dry goat cheeses...

Technical data:

- **Alcohol:** 12% vol
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