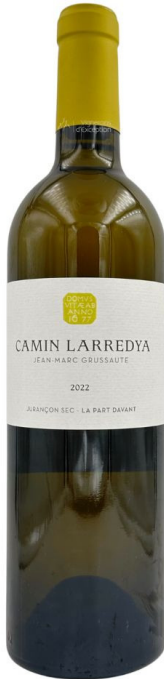


Domaine Camin Larredya Jurançon "La Part Davant" dry white 2024



Product price:

€138.00

Product features:

Area: SOUTH-WEST

Winemaker: Jean-Marc Grussaute

Vintage: 2024

Appellation: Jurançon

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: gros manseng



Product short description:

An impressive cuvée that can be enjoyed young or aged. All the opulence of a Jurançon, with added liveliness and mineral energy. A superb dry white wine that will surprise more than one connoisseur!

Product description:

PRESENTATION OF DOMAINE CAMIN LARREDYA
+ ALL ITS OTHER WINES IN STOCK

Jurançon Camin Larredya La Part Davant 2024 signed JM Grussaute :

Technical sheet written by the domaine :

Soil : Clay-siliceous soils over altered puddingstone subsoils. Soil work is more farmer-like, more grounded: respecting its own life remains essential and is reinforced with new observations and knowledge. The roots of the vine go deep to draw all the subtleties that define the terroirs.

The approach is realized through the application of the Hérody method (a holistic approach to "soil health") and by consulting the lunar calendar.

Specifically, here's what happens throughout the seasons:

- soil work and/or cover cropping with cereals and/or legumes between the rows.
- soil work and mechanical weeding under the row.
- possible additions of compost and/or natural rocks.

The vine: vine management is more garden-like with increased manual interventions to support growth and significantly reduce sensitivity to diseases.

Herbal infusions support Bordeaux mixture and sulfur to keep the pressure from parasitic diseases at an acceptable level. The sincerity of the fruit from these grapes is extended through gentle and patient practices that will create the wine, with constant attention.

Area: 4.5 ha

Age of the vines: 25 years (from 10 to 80 years)

Pruning: Simple Guyot for young vines and double for older ones

Planting density: from 3300 to 6250 vines/ha

Yields: 35 hl/ha

Harvest: manual in October

Vineyard management: organic cultivation

Grape varieties: 50% very ripe Gros Manseng, 35% Petit Manseng, 15% Petit Courbu/Camaralet.

In the cellar: The grapes are pressed whole, gently and for a long time: the must ferments naturally, under control of essential parameters: cellar temperature, fermentation vitality.

The aging of the wine, mainly in barrels and large casks, is initially quite dynamic (stirring of the lees), then rather dormant in the coolness of the cellar when it's summer outside.

Vinification: without destemming, direct pressing, fermentations with indigenous yeasts in 225 L barrels (5% new) and 2,500 L casks, temperature-controlled, partial malolactic fermentation.

Aging: 8 months on lees, in 225 L barrels, 2,500 L casks, terracotta jars (33%, 33%, 34%)

Tasting temperature: 10 °C.

Decanting: recommended

Aging potential: 10 years

Food/wine pairings: Apéritif, Dry Ham, Scallop Carpaccio or Sautéed Scallops, Marinated Lobster with Lemon, Goat Cheese