

Domaine Camin Larredya Jurançon "La Virada" dry white 2024



Product price:

€222.00

Product features:

Area: SOUTH-WEST

Winemaker: Jean-Marc Grussaute

Vintage: 2024

Appellation: Jurançon

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: gros manseng

Product short description:

The great cuvée of the domaine in dry white (aside from the enormous Costa Blanca in certain vintages). Everything is there: complexity, balance, length, and freshness.

Product description:

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

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Technical sheet written by the Domaine :

Translation: La combe

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

Soils: argilo-siliceux on altered puddingstone subsoils

Vine age: 30 years

Altitude: from 250 to 325 meters

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

Planting density: from 3300 to 6250 vines/ha

Yields: 20 hl/ha

Harvest: manual 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: Thermidor lobster, Monkfish with cured ham, Chicken with crayfish, dry goat cheeses...