

VITATGE VIELH JURANÇON SEC

Vitatge vielh (pronounced "bitatje bieiy") is the name of a plot of vines planted around 1945 with the three grape varieties: Gros Manseng, Petit Manseng and Courbu. Like old fruit trees, old vines produce less vigorous vegetation, have lower production and give very tasty fruit with more flavour.

CÉPAGE

(approximation) 60% Gros Manseng, 30% Petit Manseng 10% Courbu

VINIFICATION

slowly pressed and left to settle, the musts are then put in barrels and foudres aged 1 to 5 years old.

ÉLEVAGE

for a year on lees with regular stirring followed by 6 months in vats prior to bottling after the second Winter.

MILLÉSIMES EN COURS

2011, 2012

CONTENANCES DISPONIBLES

75cl, 150cl (Magnum)

LA DÉGUSTATION

Jean-Bernard Larrieu makes highly expressive wines from his vineyard farmed organically since 2005. The 2010 vintage seems to have been a great success for him. Dressed in pale gold, this cuvée presents light aromas of muscat, followed on airing by aromas of raisined grapes, dried fruits and brioche. The palate is supported by great freshness with sweet notes of oak making an overall elegant wine and leaving a lasting impression. Guide Hachette 2013

ACCORD METS ET VINS

its firm structure makes this a perfect wine for ageing or for food-pairing. It goes perfectly with fish dishes, with grilled poultry or roast veal served in a white sauce with chanterelle or morel mushrooms... and with ripe cheeses.

