

BALAGUERA JURANÇON MOELLEUX

This cuvée was imagined on the morning of 14 November 2011, on the southern slope of the vineyard plot named Ducos. We hadn't finished harvesting and the Petit Manseng grapes were golden and raisined to perfection, but the weather forecast was not at all in our favour. I made the decision on the spot: we would pick that very afternoon. Those grapes would not have been concentrated enough in sugar to make our Vent Balaguèr cuvée, named after the gentle and warm breeze that blows in the morning. The Balaguéra is an afternoon wind, stronger and more energetic, which makes fallen leaves spin, and your head too...

CÉPAGE

100% Petit Manseng

VINIFICATION

The over-ripe grapes were pressed immediately, the must was then fermented and aged in 600L barrels for 18 months; for the Vent Balaguèr wine, which you know already, the grapes continue their drying process in wooden trays before being pressed in December. This is an intermediate cuvée between La Magendia and Vent Balaguèr, as far as concentration goes, with ripe fruit and lots of energy...

MILLÉSIMES EN COURS

2012

CONTENANCES DISPONIBLES

75cl

LA DÉGUSTATION

A powerful and elegant nose with notes of candied orange, apricots and honey. Fresh and round on the palate, with a velvety texture, almost oily, with some toasted notes. A long, aromatic finish with a delicious and zingy vivacity.

ACCORD METS ET VINS

Ideal with foie gras, with sheeps' milk cheese from summer grazing in the Pyrenees, roquefort cheese, apricot or after a meal

