

Charles Hours Jurançon Sec Cuvée Marie

ABOUT THE ESTATE

APPELLATION

Jurançon Sec

SUB-REGION

Jurançon

GRAPE VARIETY

Gros Manseng, Courbu

FARMING

Sustainable, Organic

SOIL

Clay, with chalk and flint, covered in gravel and stony deposits washed down from the Pyrenees

VINEYARDS & VITICULTURE

Vines grown on a seven-acre vineyard with southeast exposure.

HARVEST & VINIFICATION

The vineyards are manually harvested in separate passes over the course of the dry Béarnaise harvest. The grapes are immediately pressed in a pneumatic press, avoiding skin contact. The Jurançon Sec takes up to 20 days to ferment to dryness. Aged in barrel for ten months (5-10% new) before diatomaceous earth filtration and bottling.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL

