



## Charles Hours Jurançon Clos Uroulat

### ABOUT THE ESTATE

#### APPELLATION

Jurançon

#### SUB-REGION

Jurançon

#### GRAPE VARIETY

100% Petit Manseng

#### FARMING

Sustainable, Organic

#### SOIL

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

#### VINEYARDS & VITICULTURE

The late-harvest grapes are kept dry by the Foehn; a dry, warm wind which funnels in downslope from the Pyrenees.

#### 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 partially-dried Petit Manseng is slowly and softly pressed, then allowed to settle. The late harvested, naturally raisined grapes are so rich in sugar that fermentations die out of their own accord after about a month, leaving approximately 40-90 g/L of residual sugar. The musts are then fermented for 10 months in barriques, 10% new, before diatomaceous earth filtration and bottling.

#### ALCOHOL BY VOLUME

12.5

#### PACK SIZE

12x750mL