

Charles Hours Jurançon Sec Le Sec



ABOUT THE ESTATE

- Located at the base of the Pyrenees Mountains, Jurançon is a hidden gem of an appellation in southwest France.
- Winemaker Charles Hours quietly crafts his wines here, wearing his signature smile and beret while working in the vineyards.
- He makes two wines, one a Jurançon Sec called Cuvée Marie that employs local grape Gros Manseng to its best expressive, floral, minerally effect.
- Charles' sweet wine, the Clos Uruolat, is made from Petit Manseng that is partially dried on the vine and picked in several passes.
- These wines celebrate the unique history of Jurançon.

APPELLATION

Jurançon Sec

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

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

HARVEST & VINIFICATION

Grapes are hand harvested in October. Fermented using native yeast. Elevage for 12 months in barrel.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL