

AOC JURANÇON

“ Maison Castel demonstrates its commitment to French traditions and savoir-faire with this AOC Jurançon, a key appellation. A sweet, intensely aromatic wine, it is the perfect combination of typicity and modernity.”

Cédric Jenin - Winemaker



Residual sugars 70g/L



PRECISE QUALITY MANAGEMENT

AOC Jurançon is a well-known appellation from **south-west** France. It is singular on account of the local grape varieties and the fact the harvest is done in several waves, with the ripest grapes picked first for their concentration in sugar and aromas. **Petit Manseng** is a variety that makes wines with **aromatic complexity**.



MAISON CASTEL KNOW-HOW

The winemaker and his team source the grapes from their **Terra Vitis-certified partners** according to strict specifications, working across **three different complementary terroirs**. The chosen parcels are closely followed by our teams, with harvest dates fixed in order to pick the grapes at optimum maturity. Alcoholic fermentation is done at the **Maison Castel cellars** with yeast chosen according to the desired profile and temperatures controlled to optimise aromatic expression. The wine is then aged for 12 – 18 months to give **complexity and good length**.



Bright gold robe



Expressive, with exotic fruit and white flower notes



Mouth-filling and rich, well-balanced, good length



Foie gras, ewe's milk cheese or desserts. The ideal pairing would be foie gras with pear chutney



Serve at 12 - 14°C



Can be aged for up to 5 years