

FRANCE | 2014 | IGP CÔTES DE GASCOGNE

MJ Janeil

Gros Manseng-Sauvignon

The Gros Manseng gives an exotic expression of ripe apricot and a touch of spice to the crisp more citrus fruit notes of the Sauvignon.



> VARIETIES

70% Gros Manseng, 30% Sauvignon.

Gros Manseng is a typical white grape variety from the Southwest. It is late-ripening and has small berries. With its high potential sugar and acidity, it is used to produce either dry and sweet wines. Its flavours vary depending on the grapes' degree of ripeness. In the early stages of maturity, they are characterised by citrus notes, and then progress with maturity towards candied and exotic fruit.

Sauvignon Blanc, historically associated with the Loire Valley and Bordeaux regions, adapts very well to cooler climates and benefits from an ocean influence; it is known for its intense flavours and freshness on the palate.

We make the wines from grapes harvested from slopes surrounding our estate in the South-West of France. The innovative and natural methods used, on which the reputation of François Lurton was built, produce wines that are true to their variety but at the same time original and authentic.

> VINTAGE 2014

In the Gers, the winter and spring were particularly mild, with no frosts and a lot of rain. Flowering was good thanks to the fine weather in June. Overcast weather in July and August slowed down the vines' growth but favoured the preservation of thiol aromas. The dry Indian summer during September enabled healthy ripening of the grapes and a perfect balance between sugar and acidity. The Sauvignons are aromatic with notes of boxwood and citrus fruit, and a well-integrated acidity.

> ANALYSIS

ALCOHOL CONTENT	12% vol
TOTAL ACIDITY	5,15 g/l d'H ₂ SO ₄
VOLATILE ACIDITY	0,27 g/l d'H ₂ SO ₄
RESIDUAL SUGAR	6,9 g/l

> VINEYARD

Terroir : Clay-limestone soil to the north-east of Eauze, sandy-alluvium to the south-west.

Density : 4,000 - 5,000 vines/ha with simple or double Guyot pruning.

Climate : This ocean climate is conducive to slow ripening. The significant difference between day and night time temperatures (related to the closeness of the Pyrenees) is ideal for the preservation of the grapes' flavours.

Average age of the vines : 10 to 20 years.

Yield : 70-80 hl/ha.

Location : In the heart of Gascony in the Gers department around Eauze.

> WINEMAKING

Harvest : After tasting of the grapes, mechanical harvesting (between 4am and 9am in the morning) to take advantage of the cooler temperatures which help to reduce oxidation.

Winemaking : Skin maceration (8 - 12 hours), pneumatic pressing, and holding at low temperature (8°C) for one week-

Fermentation at 16-18°C with yeasts expressing the natural characteristics of Sauvignon Blanc and Gros Manseng.

Ageing : On fine lees for several months before blending. The wine is kept out of contact with oxygen throughout production.

TASTING NOTES

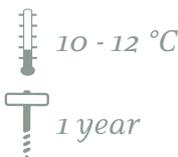
Pale bright yellow colour with some hints of grey.

Fresh, explosive bouquet, resulting from a surprising combination of the Gros Manseng's white peach aromas and the citrus and white flowers notes from the Sauvignon.

Elegant palate, with a nice balance between the fresh fruit and acacia aromas of the smooth attack and the notes of lime on the fresh finish, giving the wine excellent length.

SUGGESTION

Chicken curry, roasted white meat, appetiser, crab mayonnaise.



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