

CUVEE RENAISSANCE JURANCON SEC, FRANCE



Domaine Coustarret is located in the Pyrénées-Atlantiques department of south-western France. The appellation of Jurançon is located on the slopes of the foothills of the Pyrenees, at an altitude of 400 m. Domaine Coustarret's vineyards have been passed on over seven generations. The domain owns 5 hectares of vines between 3 and 20 years of age. Sebastien Coustarret is the current winemaker. The vineyards benefit from great exposure, planted on south facing slopes. Single Guyot pruning is used through the estate in order to better regulate vine vigour. Organic farming is practiced in the vineyards and the domain expect to get certified shortly. All wine are fermented with indigenous yeasts.

The nose displays bright aromas of ripe tropical, and citrus fruits. On the palate the wine has a pronounced intensity of tropical fruits (pineapple, lychee, mango) and stone fruits (apricots). The wine is balanced by a fresh acidity, and an orange zest tanginess.



Practicing organic (not certified)



Hand harvested



Grape varietals:
80% Petit Manseng
10% Courbu
10% Camaralet



Average age of vines: 20 years old.



Ageing in stainless steel vats for 6 at 8 months



Yield: 35 HL/HA



Soil : limestone, clay with pebbles



Annual production: 8000 bottles



Direct pressing (grappes are not destemmed). Fermentation in stainless steel tanks at cold temperature. Fermentation with indigenous yeast only, for 14 days. The wine is aged on its lees for 3 months. Light filtration before bottling.