



Camin Larredya, Jurançon Moëlleux, Costat Darrer Grains des Copains, South West, France, 2021



PRODUCER PROFILE

Jean Marc Grussaute is producing some of the most sought after Jurançons at his 11ha Camin Larredya.

The dry wines are precise, powerful, but fresh and perfectly balanced. The sweet wines also display the same liveliness and precision; the residual sweetness is always in harmony with the crisp, balancing acidity.

VITICULTURE

The Jurançon Moelleux “Costat Darrer” is a harmonious blend of Gros Manseng and Petit Manseng, with the precise proportions varying depending on the vintage. Sourced from a vineyard situated at an altitude of 290 to 325 meters, the grapes are hand-harvested between October 1st and mid-November.

WINEMAKING

Fermentation takes place in oak barrels, 20% of which are new, followed by eight months of aging on the lees (“sur lie”) to enhance complexity and texture.

TASTING NOTE

The Costat Darrer opens with an expressive nose of ripe tropical fruits—pineapple, mango, and passion fruit—interwoven with notes of candied citrus peel, white flowers, and a subtle touch of honey and vanilla from its time in oak. On the palate, it is lusciously sweet yet impeccably balanced by a vibrant acidity, delivering richness without heaviness.

FOOD MATCHING

This wine is a perfect companion to spicy asian cuisine, fruit based desserts and blue cheeses.

Product code: 6471

TECHNICAL DETAILS

Varieties:

Petit Manseng
Gros Manseng

Features:

Producer works organically

ABV: 13%

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 8 Months

Type: Oak Barrels

% wine oaked: 100

% new oak: 20

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