



Camin Larredya, Jurançon Sec, La Part Davant, South West, France, 2023

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

Adopting organic and biodynamic farming in the early 2000's, with the first certified organic bottlings from 2010, Jean Marc's vineyards which are in the Chapelle de Rousse area are terraced and are on steep slopes that form an amphitheatre. Planted with 60% Petit Manseng and 37% Gros Manseng and 3% Petit Courbu.

TASTING NOTE

This has a rich, creamy mouthfeel with lovely acidity, mineral like flavours and notes of crunchy apples and white blossom and some almond notes.

FOOD MATCHING

Goats cheese, grilled cod, crab and Thai cuisine.



Product code: 5493

TECHNICAL DETAILS

Varieties:

Gros Manseng 50%

Petit Manseng 35%

Petit Courbu/ Camaralet 15%

Features:

Biodynamic

Producer works organically

ABV: 14%

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Order online or email orders@alliancewine.com