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SWEET LAPEYRE

JURANÇON MOELLEUX

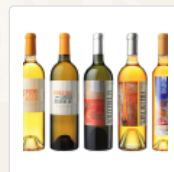
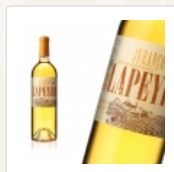
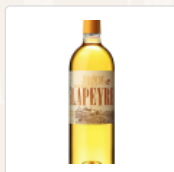


"This is a very distinctive wine Jurançon, with a lot of freshness and good balance, a great final and thirst-que wine aperitif par excellence or end of meals with a little sweet dessert. The freshness makes it a wine of sport that can be consumed at any time of day with good mood... and not too much moderation. "

This is mainly Gros Manseng (60%), blended with the first of the Petit Manseng grapes to be harvested. Over grapes are picked in two selective pickings between the middle of October and the middle of November.

The fermentation is incomplete and the residual sugars (50-60g/l) give the sweetness. The balance of sweet freshness is very important as this wine is mostly drunk on its own. Bottled with natural cork.

POUR ACHETER NOS VINS



CÉPAGE

60% Gros Manseng 40% Petit Manseng

VINIFICATION

Same vinification method as for the dry Lapeyre wine. The fermenting musts are cooled before the fermentation stopped by addition of sulphites when the required balance between alcohol, sugar and acidity has been reached. Fermentation is therefore not complete.

MILLÉSIMES EN COURS

2015

CONTENANCES DISPONIBLES

37.5cl, 75cl

LA DÉGUSTATION

This moelleux is a typical Jurançon, very thirst-quenching with lots of freshness and balance, complemented long and lively finish. It has notes of roast pineapple, honey, candied lemon and passion fruit. Supple and sweet the palate, with a clean and fresh finish which calls for more.

ACCORD METS ET VINS

Well-appreciated as an aperitif wine, it will also make a perfect partner for foie gras, fruits tarts, and fusion cu

FICHE TECHNIQUE : VERSION IMPRIMABLE

COMMANDE DE VINS AU DOMAINE

& POINTS DE VENTE : EN FRANCE ET À L'ÉTRANGER

CLOS LAPEYRE



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LE DOMAINE

Le Clos Lapeyre
Le sol
Le climat
Les cépages
Les Hommes
L'environnement

LES VINS

Les vins de fruit
Les cuvées
Les cuvées d'exception
Les vins libres
La réserve du Clos
Lapeyre

CENOTOURISME

Visite du chai
Réception de groupes
Le musée des outils
anciens
Ballade viticole « La
Jurançonada »
Club Amics de la
Poralhera

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BLOG

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Les jeudis de l'été à Jurançon...
Ballade cueillette dans les vi...
Le Clos Lapeyre à Bordeaux pou...
Le Clos Lapeyre à la Fête des ...
Le Jurançon à la Levée de la L...
Le Clos Lapeyre à Millésime Bi...
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