

Charles Hours Jurançon Clos Uroulat

ABOUT THE ESTATE

- Located at the base of the Pyrenees Mountains, Jurançon is a hidden gem of an appellation in southwest France.
- Winemaker Charles Hours quietly crafts his wines here, wearing his signature smile and beret while working in the vineyards.
- He makes two wines, one a Jurançon Sec called Cuvée Marie that employs local grape Gros Manseng to its best expressive, floral, mineral effect.
- Charles' sweet wine, the Clos Uroulat, is made from Petit Manseng that is partially dried on the vine and picked in several passes.
- These wines celebrate the unique history of Jurançon.

APPELLATION

Jurançon

SUB-REGION

Jurançon

GRAPE VARIETY

100% Petit Manseng

FARMING

Sustainable, Organic

SOIL

Clay, with chalk and flint, covered in gravel and stony deposits washed down from the Pyrenees

VINEYARDS & VITICULTURE

The late-harvest grapes are kept dry by the Foehn; a dry, warm wind which funnels in downslope from the Pyrenees.

HARVEST & VINIFICATION

The vineyards are manually harvested in separate passes over the course of the dry Béarnaise harvest. The grapes are immediately pressed in a pneumatic press, avoiding skin contact. The partially-dried Petit Manseng is slowly and softly pressed, then allowed to settle. The late harvested, naturally raisined grapes are so rich in sugar that fermentations die out of their own accord after about a month, leaving approximately 40-90 g/L of residual sugar. The musts are then fermented for 10 months in barriques, 10% new, before diatomaceous earth filtration and bottling.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

