

Herri Mina Irouléguay Rouge

ABOUT THE ESTATE

- The winemaker for over three decades at Château Pétrus, Jean-Claude Berrouet eventually came back to his native region, inspired to make wines that speak of this place.
- He purchased the property that would become Herri Mina in 1992. In Basque, herri means “country,” and mina means “homesick.”
- Now in his 80s, Jean-Claude has turned over daily operations to siblings Jean and Martine Brana, Basque Country natives who enjoy a close relationship with Jean-Claude.
- Planted close to the Atlantic coast, these vineyards enjoy the climatic influence of the ocean.
- Herri Mina offers one white made from Gros Manseng, Petit Corbu, and Petit Manseng and one red made in small quantities from Cabernet Franc.

APPELLATION

Irouléguay

SUB-REGION

Northern Basque Country

GRAPE VARIETY

100% Cabernet Franc

FARMING

Sustainable, Organic

SOIL

Sandstone

VINEYARDS & VITICULTURE

Irouléguay, an AOC since 1970, is a tiny Basque appellation on the foothills of the Pyrénées in southwest France. Jean-Claude Berrouet purchased 2.8 hectares in nearby Ispoure, 0.9 of which is planted to red varietals, naming it with the Basque words for country (herri) and homesick (mina) in 1992. The vines are planted on the steep, 60-degree (on average) south-facing slopes no higher than 120 meters above sea level, and no chemicals have been used since 2002. The vines enjoy the climatic influence of the Atlantic, but are protected from cold north wind and receive more sunshine than most other French vineyard regions.

HARVEST & VINIFICATION

Grapes are manually harvested into small crates and carefully sorted. The wine is fermented in stainless steel tanks, then matured in barriques, 10% new. The wine is aged for 16 months, with racking every four months, then bottled after gentle filtration.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL

