

Charles Hours Jurançon Sec Cuvée Marie

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 Uruolat, 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 Sec

SUB-REGION

Jurançon

GRAPE VARIETY

Gros Manseng, Petit Courbu

FARMING

Sustainable, Organic

SOIL

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

VINEYARDS & VITICULTURE

Vines grown on a seven-acre vineyard with southeast exposure.

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 Jurançon Sec takes up to 20 days to ferment to dryness. Aged in barrel for ten months (5-10% new) before diatomaceous earth filtration and bottling.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL

