

JURANÇON MÔELLEUX: DOMAINE BELLEGARDE

Style

White, Sweet

Region

Midi

Producer

Pascal Labasse.

Appellation:

Jurançon, 20kms southwest of Pau.

Cépage

60% Gros Manseng and 40% Petit Manseng.

Tasting Note:

A golden hued wine with attractive citrus fruit aromas and a rich palate redolent of pineapple, peaches, grapefruit and honey offset by a fine acidity on a seductively sweet finish.

Serve

Fruit puddings, blue cheese or as an aperitif.

Cellarage

This wine is made for early consumption but will age quite happily over 2-5 years without evolving dramatically.

Vinification

Late picked (vendanges continue until late December) hand harvested, de-stalked grapes are pneumatically pressed then vinified in thermo-regulated stainless steel vats. Extremely high levels of natural sugars from air-dried, raisin-like grapes ensure an excellent concentration of sweet fruit flavours in the finished wine.

History

Domaine Bellegarde was first owned by the Labasse family following the return of Pascal's Grandfather from New Orleans in 1914. The Labasse family had originally emigrated due to the phylloxera epidemic, which destroyed most of the vines in France (although a few of the vines at higher altitude are pre-phylloxera). In 1986 Pascal took over from his father, and left the co-operative. He is passionate about his wine and is part of the 'new wave' of young generation growers.

