



## Jurancon Les Casterasses 2020

Through the process of passerillage, the grapes achieve an intense raisin-like ripeness by extended hang time on the vines. Their thick skins retain the sugars while preventing rot. They are harvested successively in November and December, concentrated and ready to press.

A blend of 75% Petit Manseng and 25% Gros Manseng, aged 18 months in barrels, combines finesse and concentration.

Les Casterasses is named according an ancient castle.

Residual sugar 98 g/l.

Located at the foot of the Pyrenees, in Monein, the Domaine Bru-Baché cultivates 11 ha of vineyards.

Claude Loustalot has always wanted to highlight tradition, terroir and respect for the environment by organic agriculture and biodynamic methods.

The style of Jurançon is straight and slender, wines are lively and nervous, full of drive and fire.

Local varieties are Gros Manseng and Petit Manseng, the former produce crisp and dry wines, the latter exquisite sweet wines.

TUOTTAJA	Bru-Bache
MAA / ALUE	Ranska - Jurancon
PULLOKOKO	0,75
HINTA	*

\* hintatiedot näkyvillä vain kirjautuneille

**Tilaukset / orders :** Tuomo Laitinen 040 761 4933 tuomo.laitinen@careliawines.fi  
Kai Autio 0503525653 kai.autio@careliawines.fi