

CLOS CANCAILLAU LE DERNIER CARRÉ

AOP JURANÇON
FRESH & SWEET WHITE WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

Wine associated with the birth of good King Henri IV, this sweet white from the Jurançon AOC is rendered golden by the Foehn effect (dry hot wind blowing from Spain), and consists of a blend of Petit Manseng and Gros Manseng grapes. Lively, elegant, fresh, airy, its aromas are exotic with confided notes. Rich with good ageing potential, it can be enjoyed young due to its freshness. With time, there will appear notes of honey, white truffle and a touch of walnut. An emblematic wine from the baptism of the French King Henri IV, from the Jurançon AOC, this mellow white wine, golden thanks to the Foehn effect (a dry, warm wind from Spain), is made from Gros Manseng and Petit Manseng grapes.

WINEGROWING:

- Grape varieties: 85% Petit Manseng – 15% Gros Manseng
- Climate: oceanic, cool and wet during the growing season. However, autumn is often dry and hot, thanks to Southern Winds (called the Foehn effect). The grapes are concentrated through drying on the vine, without rot. Harvested very late, the cold helps these vine-dried grapes to be preserved extremely well.
- Terroir: the selected spots are Pyrenean Piedmont slopes, with amphitheatre-like terraces facing south. In this blend, the grapes come from high-altitude vineyards lying over Monein, warm and early, producing full, rich wines.

WINEMAKING & AGEING:

Successive hand-sorting extends from late October to mid-December. Part of the harvest then undergoes skin contact maceration. Slow, gentle pressing means pure juices and expressive aromas. Controlled-temperature fermentation in thermo-regulated tanks one part and in barrels for 30%. No malolactic fermentation. Stirring of fine lees (part in barrel as well) during the ageing process. Bottling after 18 months of aging.

TASTING NOTES:

A beautiful golden brilliant colour. Expressive aromas with depth and exotic notes (fresh pineapple, mango, etc.) and white truffle, as well as a touch of vanilla. The same is found on the palate, where the balance between the sugar and acidity makes this sweet wine airy and fresh.

SERVING & PAIRING:

- Service temperature: 10 °C
- Ageing potential: 10 years
- Food pairing: aperitif, foie gras, chicken with pineapple, curry, roast chicken, cheeses (Pyrénées ewe-milk cheese, Cantal, Roquefort), desserts and fresh fruit tarts, crêpes...



EAN: 3760201501146
Weight: 1.32 kg
Natural Cork
Dim: 300 x 75 ø mm



6 BT
EAN : 23760201501140
Dim : 306 x 239 x 158 mm



EUR (80 x 120 cm)
8 layers x 12.5 cs = 100 cs

Orientation bt: →
Weight: 8 kg

Weight: 854 kg
Height: 1.45 m



12 BT
EAN : 13760201501143
Dim : 480 x 310 x 160 mm



VMF (100 x 120 cm)
10 layers x 7 cs = 70 cs

Orientation bt: →
Weight: 17 kg

Weight: 1177 kg
Height: 1.8 m