

THE SOURCE CAMIN LARREDYA SOUTHERN FRANCE



JURANÇON SEC 'LA PART DAVANT'

PRODUCER OVERVIEW

Former professional rugby player and La Revue du vin de France's "2023 Vigneron de l'Année," Jean-Marc Grussaute has elevated Jurançon's historic Camin Larredya to international fame. With the unexpected early passing of his father, a very young Jean-Marc returned home from his life in sports and quickly converted his family's 9.5 hectares to organic farming. The vines are grown on the higher altitude eastern side of the appellation on a series of verdant, amphitheater-shaped, south-oriented terraces on limestone and limestone conglomerate bedrock (known as Poudingue de Jurançon) covered in shallow, rocky clay topsoil. The influence of both Atlantic and Pyrenean winds is felt in his blends of sweet and dry Gros Manseng, Petit Manseng, and Petit Courbu. In the cellar, Jean-Marc combines tradition and innovation using old barriques, large Stockinger foudres, Tava amphoras, and amphora eggs.

VINEYARD DETAILS

Camin Larredya Jurançon Sec "Part Davant" comes from a 4 ha southeast-facing plot at 250-300m planted to 50% Gros Manseng, 30% Petit Manseng, 20% Petit Courbu in 1950/2010 on a steep hill of "Poudingue de Jurançon" bedrock with a shallow clay topsoil.

CELLAR NOTES

Natural fermentation for 60 days in oak foudre at 20°C max. Aged on lees for 8 months in 25-hl foudre (66%), amphora (34%). Full malolactic fermentation. Light filtration and with 50mg/L total sulfur. Residual sugar: 2g/L (dry).

