

THE SOURCE CAMIN LARREDYA SOUTHERN FRANCE



JURANÇON SEC "LA VIRADA"

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 "La Virada" is composed of 30% Gros Manseng, 40% Petit Manseng, 15% Petit Courbu and 15% Camaralet from 30-year-old vines on steep hill of siliceous clay soils alternating "Poudingue de Jurançon" bedrock.

CELLAR NOTES

Natural fermentation for up to 60 days in 1200 L oak foudre at 20°C max. Aged on lees for 10 months in 1200 L oak foudre. Partial malolactic fermentation. Light filtration at bottling.

