

THE SOURCE CAMIN LARREDYA SOUTHERN FRANCE



JURANÇON SEC "COSTA BLANCA"

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 "Costa Blanca" comes from a 0.7 ha south-facing plot planted in 2015 to 70% Petit Manseng, 15% Camaralet, and 15% Lauzet on a steep hill of limestone bedrock with a shallow clay and rocky topsoil.

CELLAR NOTES

Natural fermentation for 90 days in oak barrels at 18°C max. Aged on lees for 15 months in 225-hl French oak. No malolactic fermentation. Filtered and with 80mg/L total sulfur. Residual sugar 86g/L.

