

# THE SOURCE

## CAMIN LARREDYA

### SOUTHERN FRANCE



## JURANÇON MOELLEUX "AU CAPCÉU"

### 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 “Au Capceu” faces south and east at 280-300m planted in 1970 to 1995 Petit Manseng in on a steep terraced hill of “Poudingue de Jurançon” bedrock with a shallow clay topsoil.

### CELLAR NOTES

Camin Larredya Jurançon “Au Capceu” is naturally fermented for 90 days in oak foudre at 20°C max. Aged on lees for 12 months in 12-hl foudre (50%) and 225-l French oak (50%). No malolactic fermentation. Light filtration and with 80mg/L total sulfur. Residual sugar of 110 g/L.

