

Juracon Moelleux “Harmonie”

Estate: Domaine Bordenave is located in the heart of the appellation of jurancon and is one of the oldest properties in the region, carried on from father to son and daughter since 1676. Following major investments in the wine storehouses and the reorganization of vineyards, the winery has presented its first Vintage in 1993.

The Vines: 100% Gros Manseng harvested from the end of October to the end of November. The average age of the vines is 25 years old. The average yield is 35hl/ha.

The Soil: The vines are grown on the south and west side of the slopes at the foot of the Pyrénées in clayet and silty soils. The soils are poor but irrigated enough to help for a deep rooting of the grapevine.

Vinification: Fermentation in tank with controlled temperature and ageing on fine lees in tank and a part in barrels during one year before bottling.

Tasting Notes: Amber and light, it smells like white flowers, fresh fruits, pear, and white peach. It is very pleasant wine for any moment.

Pairing Suggestions: Ideal as an aperitif, it will also be excellent with foie gras, salmon, white meat, cheese, or with desserts.

Serve between 10-12°C



DOMAINE BORDENAVE