

Juracon Sec “Souvenirs d’Enfance”

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. The average age of the vines is 25 years old. The average yield is 40hl/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: Maceration skin and tank fermentation at a controlled temperature and then breeding a few months on the lees before bottling.

Tasting Notes: The robe is gilded, nuanced green. Its youth is made of a range of fresh flavors and a powerful elegance that brings you floral and citrus notes. The mouth is fresh and charming with finesse and fruity reminiscence.

Pairing Suggestions: Best served with fried fish, shellfish or salmon, but also cooked pork meats, goat cheese or as an aperitif.

Serve between 8-10°C



DOMAINE BORDENAVE