

Cami Salié, AOP Jurançon Sec, 2018



Ref: 00100/FR

About the producer

Lionel Osmin & Cie was created to reveal and promote the fascinating Southwest France vineyards and their exciting native grapes throughout the world. Their mission is to offer a range of inspired and modern wines made from local, authentic native grapes.

Wine growing / wine making

From selected vineyards on the Pyrenean slopes, with south facing terraces. The high-altitude vineyards cover two main kinds of terroir, Monein, warm and early, producing full, rich wines and Chapelle de Rousse, cooler and later, with fresh wines. Harvested by hand during October. The entire harvest then undergoes a maceration followed by a slow and gentle pressing allowing pure juice and expressive aromas. Temperature controlled fermentation, mainly in thermoregulated tanks, and part in barrels. No malolactic fermentation but ageing on fine lees. Bottling after 10 months of ageing.

Tasting notes

Intense colour with golden hints. Expressive aromas with depth, notes of vanilla, white peach and citrus fruits. The same are found on the palate, where the freshness emphasises a few very slightly candied fruit notes. Long and full-bodied, a true gastronomic wine.

Food pairing

Smoked fish, lobster, shrimp, hake, sea bream, fish in sauce, escargot, veal rib à la crème, fondue, bleu des causses cheese, goats' cheese.

Technical details

Varieties:
80% Gros Manseng
20% Petit Manseng
Closure: Natural cork
ABV: 14%
Colour: White

Style: Still wine
Case Size: 6 x 75cl
Oak Aging:
No oak ageing

