

AU LAVOIR
AOP JURANÇON SEC
FINE & RICH DRY WHITE WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

The original idea of Lionel Osmin & Cie was to be able to present this type of wine... We are convinced of the beauty of our terroirs and the quality of our grape varieties. While the Petit Manseng was born to make great sweet wines, it can also produce amazing dry whites and this is what we wanted to show through this wine. After long hours walking on the hills to find the perfect harvest date and a few short nights... we are proud to present you today this Au Lavoir cuvee, named after the old laundry building close to the vineyard... This great white wine will finally convince you that Jurançon is a true wine-growing gem...

WINEGROWING:

- Grape variety: 100% Petit Manseng
- Climate: oceanic, fresh and wet during the growing season. However, autumn is often dry and hot thanks to the winds coming from the South, called the Foehn effect. The grapes will ripe on the vines, a process we call "passerillage" in France.
- Terroir: clay and limestone hills oriented to the South in a natural amphitheatre. Perfect sun exposure with plots that are protected from the violent winds from the West. A beautiful panorama with 50 year old vines.

WINEMAKING & AGEING:

The mandatory manual harvest last from mid-September to the start of October with the grapes that are picked separately because of the different ripeness of the plots. The whole harvest starts with a skin maceration followed by a slow and gentle pressing that enables the purity of the juice and the aromatic expression of the grape. The juice is stabilized during 7 days. We then start the alcoholic fermentation with controlled temperatures in tanks as well as in barrels. No malo-lactic fermentation to preserve the freshness of the wine. It is then aged on fine lies during 10 months in barrel and tanks before bottling.

TASTING NOTES:

A profound colour with gold shades. Expressive and complex on the nose with vanilla, white peach, citrus and acacia flower aromas. We find these same aromas on the palate, where the freshness comes to express some slightly candied notes. Excellent finish, long and round...

SERVING & PAIRING:

- Service temperature: 8-10 °C
- Ageing potential: 8 years
- Food pairing: smoked fish, lobster, shrimp, hake, bream, fish in sauce, escargots, langoustine, sauerkraut, cream veal, goat cheese...



EAN: 3760201501160
Weight: 1.36 kg
Natural Cork
Dim: 320 x 75 ø mm



EAN: 23760201501164
Dim: 320 x 260 x 180 mm
Bt orientation: →
Weight: 8.5 kg

6 BT



EUR (80 x 120 cm)
8 layers x 10 cs = 80 cs
Weight: 703 kg / Height: 1.6 m

VMF (100 x 120 cm)
9 layers x 12 cs = 108 cs
Weight: 953 kg / Height: 1.8 m