France, AOP Jurançon Sec | 2024

CAMI SALIÉ JURANÇON SEC

”A multifaceted white wine from the French cuisine”



Story

This wine comes from the Jurançon Sec region of France, in the Pyrenees Mountains. The grapes for the wine come from three hectares of land, in two regions, from mountainous vineyards. The Monein grapes ripen in warmer weather and earlier, producing a more full-bodied wine. Chapelle de Rousse grapes are located in a cooler growth place, where grapes ripen later and produce a vigorous acidic wine. There is a road on the north side of the appellation, on which ancient Béarn salt was transported to Pau. The salt road is called 'Cami-Salíe', which can also be found in the name of this wine. The region has a marine climate during the grape growing season, cool and damp. But autumn is often hot and dry, due to southern winds (Foehn effect). The wine is pressed slowly and gently, to capture fruitiness and aromas. The majority of wines is fermented in temperature-controlled tanks, a small part in oak casks. There is no malolactic fermentation. The product is matured for another ten months,

Producer

A group of friends passionate about wines from Southwest France dreamed of creating a high-quality wine company that would elevate the distinctive wines of this region to greater recognition, following the model of Burgundy or the Rhône Valley. One of them is Lionel Osmin, and in 2010, an idea that no one had previously attempted became a reality. The area spans from the vast Irouléguy to Bergerac, Madiran to Marcillac. There are approximately 150 different grape varieties in the region, and a multitude of diverse soils and conditions further contribute to its richness. Lionel Osmin & Cie has become a guarantor for an impressive range of wines that can be characterized as discoveries. "I have chosen a challenging path, but I am truly devoted to Southwest France, and my goal is to offer only the very best," says Lionel Osmin.

COLOR Intensive,golden glimpse

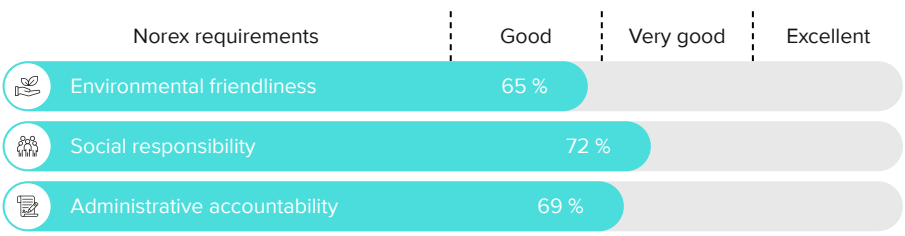
AROMA Rich, white peach, citrus fruit, notes of vanilla

TASTE Dry, acidic, white peach and citrus linger in the mouth

TIPS FOR USE For smoked fish, lobster, shrimp and many other seafood delicacies, such as scallop risotto. Also pairs well with asparagus, and even with sauerkraut. An excellent fish wine, especially with different white fish.

WINE TYPE	White wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Petit Manseng 80% Gros Manseng 20%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER	Lionel Osmin	**PRODUCT NUMBER**	141003
ALCOHOL CONTENT	14%		
SUGAR CONTENT	2 g/l		

Norex Responsibility Indicator: Lionel Osmin



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

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