France, AOP Jurançon | 2019

FOEHN

”The warm wind dries the grapes to sweetness”

LIONEL OSMIN & Cie

VIGNOBLES DU SUD-OUEST



Story

Foehn Jurançon is a great specialty: its grapes, 85% Petit Manseng and 15% Gros Manseng, are not included in the quick course on wines, and are, of course, hand-picked. They come from two different types of high slope vineyards, of which Monein is warm and yields an early, rich and full-bodied wine the Chapelle de Rousse is cooler and ripens later, making the wine acidic and lively. Before harvesting, the water content of the sweet wine grapes must be reduced and the amount of sugar increased, this is promoted by the warm Foehn wind blowing in the region in autumn, from which the wine derives its name.

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 Shining golden

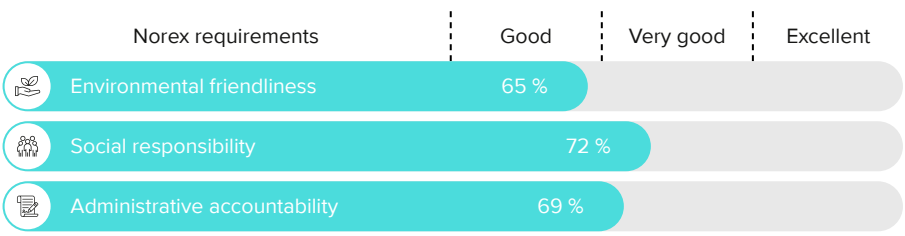
AROMA The scent is reminiscent of ripe tropical fruit, pineapple, mango, lychee, apricot, beeswax, vanilla, ginger and white truffles

TASTE Sweet, mouth-filling on the palate, pleasantly acidic, maturely fruity, notes of honey, notes of vanilla and mild spices

TIPS FOR USE Because of its acidity, Foehn Jurançon is so fresh that it can be served as an aperitif despite its sweetness. In addition, the French have a wide range of sweet aperitifs. Traditional French cuisine offers many opportunities for this wine: foie gras, pineapple roasted chicken, different curries, cheeses, especially sheep milk cheeses from the Pyrenees, Cantal and Roquefort, desserts, fruit pies and pancakes.

WINE TYPE	White wines
GRAPES	Petit Manseng 85% Gros Manseng 15%
MANUFACTURER	Lionel Osmin
ALCOHOL CONTENT	13%
SUGAR CONTENT	80 g/l
PACKAGE SIZE	6 bottle(s)
BOTTLE CLOSING	Natural cork
BOTTLE SIZE	0,75 l
PRODUCT NUMBER	141006

Norex Responsibility Indicator: Lionel Osmin



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

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