



Sweet Wine
Gros Manseng, Petit Manseng
Natural, Organic, Vegan-Friendly
Medium Bodied
750ml
12.00% alc./vol



Clos Lapeyre Jurançon Moelleux 2018

South-West, France

~~\$29.95 per bottle (\$359.40 per case)~~

\$24.95 per bottle (\$299.40 per case)

12 bottles per case **Save \$60.00**

QUANTITY

-	1	+
---	---	---

Only 4 items in stock!

ADD TO CART

Rich & Sweet

Jurançon is a very small wine region located in the Pyrenees, famous for its sweet wines made with late harvested grapes. The grapes are hand-harvested later in the season when the sugar levels are really high and the water content is very low. The delicate honey and herb-tinged nose is enticing, with a sweet edge. It has a lovely rich texture with notes of straw and herb on the palate and good balance with a honeyed sweetness.

This is the wine you want to open at the very beginning or at the very end of a dinner. It matches beautifully with all kinds of cheeses, specially goat and blue cheeses; as well as with foie-grass. It is also terrific as a dessert wine.

 Share

 Tweet

 Pin it

About the Winery

Clos Lapeyre

This family farm was traditionally dedicated to mixed farming with livestock, small fruits and grapes which were taken to the local cooperative. From 1985 onwards, the estate was turned over exclusively to viticulture when Jean-Bernard Larrieu gave birth to Clos Lapeyre.

LAPEYRE

Clos Lapeyre is a 12 ha domain owned by the Larrieu family, in Jurançon, Southwest France. It is situated south of Pau, nestling on steep slopes facing the Pyrenees. The vineyards are planted on terraces at an altitude of 250 m. Jean-Bernard Larrieu makes the wines, and his aim is produce wines that express the specificity of the grape varieties and the soils (pebbly clay/limestone and silex). The wines are certified Organic.

Nicholas Pearce Wines

1347 Danforth Ave
Toronto, ON M4J 1N1

 (416) 469-1653

 info@npwines.com

© 2021 Nicholas Pearce Wines Inc

Must be 19 years of age or older to purchase