



NARCISSE

2024

When spring is coming back, its perfume spreads accross the valley. Narcisse has awoken on the hills of Jurançon, facing the Pyrennees mountains covered with snow. Narcisse is a blend of Gros and Petit Manseng of Jurançon, with a dry profile, but with some residual sugar (2g/L), that balance the nice lemony tension of the wine.

Narcisse doesn't leave you unmoved, so watch out what you see at the bottom of your glass.

TASTING NOTES

A fresh and full body cuvee, with notes of honey, citrus and white flowers. At the first sip, the floral, honey tasted will flow through you palet, with a sugary taste, that will slowly evolve to a nice ending on the acidity with a citrus taste.

HONEY

TENSION

ROUND

DETAILS



CULTURE

Biologic
Hand Picking

GRAPE VARIETY

60% Gros Manseng
40% Petit Manseng



VINTAGE

2024

ALCOHOL

13%

AGING

8 month
Barrel

AGING POTENTIAL

5 years



AOC

Vin de France

VINEYARD

Jurançon
Clos Thou



WINE / FOOD PAIRING

Osso Iraty, Sainte Maure
de Touraine, roasted
asparagus, spider nrab

T°C

12° / 13°

AERATION

No

RETURNABLE BOTTLES