

SOUTHWEST
JURAÇON
DOMAINE CASTERA
MONEIN


OVERVIEW | Domaine Castera dates from 1749. Owner Christian Lihour's family purchased it in 1895. It is constructed in the local Bearnaise style from fieldstones and slate with the buildings grouped around a central courtyard. The ten hectares of vineyards are on the surrounding hillsides with the steepest parts being terraced. The 10 hectares of vines are planted with 60% Petit Manseng and 40% Gros Manseng. These grape varieties have adapted well to the difficult weather conditions in the Pyrenees. They are trained fairly high off the ground to avoid damage from spring frosts and the thick skin of the Petit Manseng enables it to continue ripening well into the fall. M. Lihour does not use chemical fertilizers or herbicides and all harvesting is done manually.

WINES | Jurancon Sec - A small quantity of Petit Manseng (approximately 5%) is added to Gros Manseng to make the Jurancon Sec. The grapes are harvested in mid October and fermented in small stainless steel tanks allowing different parcels to be fermented separately. The fermentation tanks are kept at a low temperature prolonging the process and preserving the intense fruit qualities of the grapes. The wines rest "sur lie" with frequent stirring until the following spring when the wines are assembled and bottled.

Cuvée Privilège - made entirely from Petit Manseng. Harvesting takes place typically during the last half of November after the grapes have benefited from the warm weather arriving with the winds from Spain. The Petit Manseng ferments slowly in stainless steel tanks and then is aged in barrel (25% new) for one year. M. Lihour uses a variety of barrel makers including barrels made from his own acacia trees.


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