



Domaine de Bellegarde

Region: Jurançon

Information: Nestled in the heart of Monein's steep hills, Domaine Bellegarde is owned by the 4th generation of the Labasse family, who created the vineyard in 1926. It has a silt-clay soil with a lot of pebbles left by torrents and glaciers from the Pyrénées. The vineyard stretches over 37 acres with a density of 1,400 vines per acre and grows the two for the Jurançon characteristic grape varieties: 60% of Petit Manseng and 40% of Gros Manseng.

In 1920, the grandfather started planting vines and fixed the Labasse's family destiny. Andre, in 1960, and his son Pascal in 1985 successively took over the familial tradition.

Since 1926, Domaine Bellegarde has produced dry and sweet white wines from the AOC of Jurançon. Pascal Labasse produces a range of dry and sweet wines from the 40 acres of vineyard planted with Petit and Gros Manseng, these being the specific grapes of Jurançon wines.

Sustainable Farming Estate
Male Winemaker: Pascal Labasse

The Wines:



Jurançon "Cuvée Tradition"

This soft wine arises from an assembly of Petit Manseng and Gros Manseng, which are vines unique to the Jurançon area. It intends to offer wines of pleasure: the sourness, so characteristic in Jurançons of elegance, conjugates with the "sucrosité" (sugariness) and the smells of exotic fruits to give a very unique wine.

40% Petit Manseng and 60 % Gros Manseng.

Individually sorted and handpicked harvest of fully matured grapes in order to obtain a typical Jurançon.



Jurançon "Cuvée Thibault"

A rich, dessert-style white, with luscious ripe pear, cream, honey, and butter notes, with plenty of almond and spice notes that linger on the long, infused finish. Drink now through 2020. 1000 cases made. – K.M.

Selected on 9 hectares of exposed vineyards full south, on argilo-muddy grounds, this softness is the "key" product of the Domaine Bellegarde. Aged 14 months in oak barrels.

Petit Manseng (100 %)



Jurançon Sec "Cuvée La Pierre Blanche"

This wine arises from old vineyards (50 - 60 years) of Gros Manseng and from the first sortings of Petit Manseng. The soil, on argilo-muddy ground, is exposed the South and so offers maximal sunshine access.

Unctuously rich hand ripe, with concentrated ripe pear, honey, and almond flavors, with candied apricot and plenty of spicy notes. The long, structured finish features peaches and cream. Drink now through 2016. 300 cases made – K.M.

20% Gros Manseng from old vines (50 to 60 years) with 80% of early harvested grapes of Petit Manseng on a silt-clay soil, facing south and thus getting maximum sunshine.