



Jajarre Blanc 2021

Vin de France

Product from Organic Agriculture – Certified by FR BIO 10

75cl – 12.5 %vol

Soil: Clay-limestone and Herret limestone

Grape varieties: 50% Petit Manseng, 30% Ugni Blanc, 20% Colombard

Average vine age: 30 years

Residual sugar: < 2 g/L

Total SO₂: < 10 mg/L

Viticulture: Organic farming, cover crops, soil cultivation, bud thinning, and hand harvesting in small crates.

Winemaking: Vines grown on Herret limestone in the village of Beaucaire-sur-Baïse, on white marl soils with a highly calcareous subsoil. Whole-cluster pressing, spontaneous fermentation, vinification in tank followed by aging in terracotta jars with high porosity for 3.5 years. Unfiltered, with no added sulphur.

Color: Yellow with golden highlights

Nose: Fresh and saline, with subtle citrus notes.

Palate: Enveloping and delicate, unfolding into a long, saline finish.

Food pairing: Seaweed tartare or oysters.



Famille Maestroujan • EARL Bordeneuve-Entras • 32 410 Ayguetinte • Gers en Gascogne

Tél : 05 62 68 11 41 • contact@domaine-entras.fr • www.domaine-entras.fr