



Jajarre Blanc 2022

Vin de France

Product from Organic Agriculture – Certified by FR BIO 10



75cl - 13 %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. Hand-harvested.

Winemaking: Jajarre Blanc expresses the Herret limestone terroir of the village of Beaucaire-sur-Baïse, characterized by white marl soils with a highly calcareous subsoil. This is where Petit Manseng vines thrive, forming the backbone of this blend of white grape varieties vinified dry.

Whole-cluster pressing, spontaneous fermentation, vinification in tank followed by aging in high-porosity terracotta jars for 3 years. Unfiltered, with no added sulphur.

Colour: Yellow with golden highlights

Nose: Notes of candied lemon

Palate: Broad and powerful on the palate. Medium length, typical of terracotta jar aging.

Food pairing: Jajarre Blanc 2022 pairs perfectly with a trout and avocado toast seasoned with Espelette pepper, or a quinoa and gherkin salad enhanced with basil.



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