

**From The Grape Observer
by Sean Mitchell**

Friday, April 27, 2012

Domaine Bellegarde Jurançon 2010

Domaine Bellegarde is a fourth generation family estate situated in the Jurançon region in south western France, and its vineyard is approximately 15 hectares consisting of 60% petit manseng and 40% gros manseng. The 2010 "Jurançon" from this estate is a lovely dessert wine, and a blend of gros manseng (60%) and petit manseng (40%) (in reverse proportion to the vineyard proportions as it turns out).

Pale gold in colour, the wine has a pronounced aroma of honey and stewed fruit compote. The palate is somewhere between medium-dry and medium sweet, held together by a firm line of acidity, has good length, and flavours somewhat reminiscent of cumquats, and exotic fruits. The "line and length" of this wine is what makes it interesting, and it is decidedly refreshing in style. Its acidity balances the sweetness on the palate, and so is less cloying than many Australian dessert style wines, and is not as unctuous as a Sauternes. Very good drinking here. **89 points (very good)**

Abv: 13%

Price: \$20 (375ml)

Source: sample

Vendor: <http://www.discovervin.com.au>

Website: <http://www.domainebellegarde-jurancon.com/us/index2.php>

Tasted: April 2012

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