Wijnfiche

Domaine Brana - Herri Mina Blanc | Irouléguy France (SUD OUEST) — 2024

Domain

Dom. Brana

The Brana family began as a wine trading business in 1897, now four generations ago. They are based in the French Basque Country, around Irouléguy and Saint-Jean-Pied-de-Port. Later, in the 20th century, they established a wine estate, and in 1974 a distillery was added. They produce both wine and spirits, which is quite typical for small artisanal producers in this region.
Their wines mainly come from the Irouléguy appellation, one of the smallest wine appellations in France. Production is strongly focused on terroir and sustainable/organic farming. Their spirits are now considered among the best produced in this field in France. The estate covers 23 hectares in total, of which 16 hectares are vineyards.

Vinification

The Domaine Herri Mina is located in the commune of Ispoure and is owned by Jean-Claude Berrouet, the legendary winemaker of Pétrus. This mountain vineyard, situated at 300 metres above sea level, has vines planted on red sandstone soils. The cultivated area covers 1.2 hectares and has been farmed organically for five years. The Brana team is responsible for the harvest and vinification. The grapes are hand-harvested at optimal ripeness, followed by direct pressing of whole bunches. Bottling takes place in April.

Taste

This wine shines with its pale colour and subtle golden reflections. On the nose, it reveals a complex bouquet of grapefruit, passion fruit and orange zest, with white flowers in the background. The palate is aromatic, linear and harmonious. If the wine is not served too cold, it gains a fuller and rounder mouthfeel.

Food pairing

Goat cheese | Fish | Meat - white | Aperitif

General information

Type: White wine
Grape varieties: Gros-Manseng (80%), Petit Manseng (20%)
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 12 °C
Taste profile: Aromatic fresh

