



DOMAINE DE LA CAILLABÈRE

FAMILLE LARROUDÉ

Our narrative

Since 1992, a dedicated vintner has been treasuring 2.5 hectares of vines nearby the Pyrenean foothills.

From that point forward, Jean-Marc Larroudé has been looking to elevate the indigenous grape varieties of Béarn—tannat, petit manseng, and gros manseng—by crafting refined and complex wines that reflect a rich and generous terroir.

This winemaking history is now a family project, following the commitment of his son-in-law, Guillaume, since May 2025, after a decade of engagement at the Domaine alongside his professional pursuits.



Our Philosophy

- 1. As peasant-winegrowers, we craft our wines with total freedom and autonomy.*
- 2. Given that the soil and the vine constitute our capital, the Domaine has been certified as Organic Agriculture since 2022.*
- 3. We restrict interventions in winemaking, employing a judicious use of sulfur and, currently, producing cuvées without added sulfur.*





DOMAINE DE LA CAILLABÈRE

FAMILLE LARROUDÉ



White wine

Appellation: Vin de France

Volume: 75 cl.

Alcohol content: 14.0%

Aging potential: Ready to drink

Certification Authority: Certisud – FR BIO 10



VARIATION 2021

An aromatic dry white wine

TECHNICAL SPECIFICATIONS

Grape Varieties: Petit and Gros Manseng

Soil: Clay-loam with substantial rolled pebbles

Exposure: East/Southeast

Production: Organic viticulture

Harvest: Hand-picked

Yield: 20 hectoliters per hectare

Vinification: Fermentation and aging in temperature-controlled stainless steel tanks

COMMENT

This wine, characterized by its golden shade, reveals delicate notes of mellowed citrus, complemented by a touch of white flowers and honey. It boasts a delightful length and an appealing minerality.

FOOD AND WINE PAIRINGS

Seafood assortment, foie gras, grilled fish, Basque-style chicken, tarte Tatin



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FAMILLE LARROUDÉ



White wine

Appellation: Vin de France

Volume: 75 cl.

Alcohol content: 14.0%

Aging potential: Ready to drink

ATYPIQUE 2020

A gastronomic wine, full-bodied and balanced

TECHNICAL SPECIFICATIONS

Grape Varieties: Petit and Gros Manseng

Soil: Clay-loam with substantial, rounded pebbles

Exposure: East/Southeast

Production: Second year of conversion to Organic Viticulture

Harvest: Hand-harvested

Yield: 20 hectoliters per hectare

Vinification: Fermentation and aging in new oak barrels (light toast), vinification without added sulfur

COMMENT

The wine exhibits a profound straw yellow hue. The bouquet is opulent, presenting aromas of baked apple accompanied by a subtle hint of toast. It is a well-balanced wine with a lengthy finish, unveiling nuances of dried fruit and a delicate touch of almond.

FOOD AND WINE PAIRINGS

Sautéed or pan-seared foie gras, chicken prepared with yellow wine and morels, risottos, and both cooked and blue cheeses.



DOMAINE DE LA CAILLABÈRE

FAMILLE LARROUDÉ



Red Wine

Appellation: AOC Béarn

Volume: 75 cl

Alcohol Content: 14.5%

Aging Potential: 3 to 5 years

SEDUCTION 2020

A fruity Tannat

TECHNICAL SPECIFICATIONS

Grape Varieties: Tannat 90%, Cabernet Franc

Soil: Clay-loam with substantial, rounded pebbles

Exposure: East/Southeast

Production: Second year of transition to Organic Farming

Harvest: Hand-harvested

Yield: 25 hectoliters per hectare

Vinification: Maceration and aging in temperature-controlled stainless steel tanks, vinification without added sulfur

COMMENT

A well-structured red wine, exhibiting delightful freshness, presents aromas of red and black fruits, culminating in a beautifully intense finish.

FOOD AND WINE PAIRINGS

Charcuterie board, duck confit, lamb curry, chocolate mousse.



DOMAINE DE LA CAILLABÈRE

FAMILLE LARROUDÉ



Red Wine

Appellation: AOC Béarn

Volume: 75 cl

Alcohol Content: 14.5%

Aging Potential: 5 to 10 Years

This wine received a Star* in the 2019 Hachette Wine Guide.



CONFIDENCE 2016

A deep and silky Tannat

TECHNICAL SPECIFICATIONS

Grape Variety: 100% Tannat

Soil: Clay-loam with substantial rolled pebbles

Exposure: East/Southeast

Harvest: Hand-harvested

Yield: 25 hectoliters per hectare

Vinification: Maceration in temperature-controlled stainless steel tanks, followed by 12 months of aging in oak barrels

HACHETTE GUIDE COMMENT

“The 2016 vintage presents a remarkably deep, nearly black hue with violet undertones. It requires aeration to unveil its aromas of fresh red fruit, menthol, and spice. Smooth on the entry, the palate is vibrant and notably full-bodied, underpinned by a structure of silky tannins.”

FOOD AND WINE PAIRINGS

Duck breast accompanied by orange sauce, roasted pigeon on the bone, confit lamb shoulder infused with garlic, and a dark chocolate and pecan tart.



DOMAINE DE LA CAILLABÈRE

FAMILLE LARROUDÉ

Domaine de la Caillabère

479 route de Madiran

64 330 TARON

FRANCE

Guillaume Le Duff

+33 6.30.37.54.72

caillabere@gmail.com

www.domaine-de-la-caillabere.fr

