



# Les Petites Javelles

## Les Petites Javelles Rosé Vin de Pays d'Oc



Les Petites Javelles are fruit forward, smooth, well-balanced and easy to drink wines. They were carefully elaborated by Les Javelles winemakers, who are recognized specialists of the Pays d'Oc.

**Soil** 15- to 20-year-old vines from the Aude (schistous, clay-limestone soils containing shingles) and over 25-year-old vines from the Pyrénées Orientales. The climate is very bright and sunny, with hot, dry weather conditions. Low yields (40 to 50 hl/ha).

**Vinification** "Rosé de saignée" method. The grape bunches are placed in tanks whole and left to macerate during approximately 24 hours. The slightly coloured juice is racked and left to ferment at 15 °C. No malolactic fermentation. The wine is bottled relatively quickly.

**Analysis** Alc : 13%Vol RS : 3,5 g/l TA : 5,6 g/l pH : 3,38

**Tasting notes** "Les Petites Javelles" Rosé is brilliant and deep pink in colour. This is a very fruity, aromatic wine with nicents of strawberry, wild cherry and grenadine. It is very fresh, easy-drinking, very rounded and long on the palate, reminiscent of fruit drop candies. Peach and redcurrant on the finish.

**Food & wine** Serve well-chilled (8°C), as an aperitif, with salads, braised or grilled meats, stuffed peppers, pasta or cheese.

**Wine awards** National and international presse extracts available on our website [www.les-javelles.com](http://www.les-javelles.com)

Grape Variety  
Grenache

[www.les-javelles.com](http://www.les-javelles.com) - [contact@les-javelles.com](mailto:contact@les-javelles.com)

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