

Les Javelles

IGP Pays d'Oc

GEWURZTRAMINER



Gewurztraminer is the flagship grape of Alsace and is one of the varieties that go into the crafting of the region's famed Grand Crus. This pink grape that grows in small bunches is also found in Germany and Austria. For a few years now, the cultivation of this very unique grape variety has been authorized in the Languedoc. Though it is still very rare in the South of France, this highly distinctive grape has found a new terroir in which it can show off all of its aromatic potential, yielding bold, spicy white wines that are remarkably flavourful and expressive, boasting typical notes of lychee and rose.

GRAPE VARIETY

100% Gewurztraminer

TERROIR(S)

This Gewurztraminer hails from a plot of young vines located on the plain on the former Aude riverbed in the *environs of Narbonne*, where the clayey loam soil that contains a substantial quantity of gravel lends magnificent richness to the wine.

VINIFICATION

The grapes are harvested at their peak of ripeness, when the fruit is greyish pink in colour. They are pressed quickly and the free-run and press juices are separated. The must is thoroughly settled.

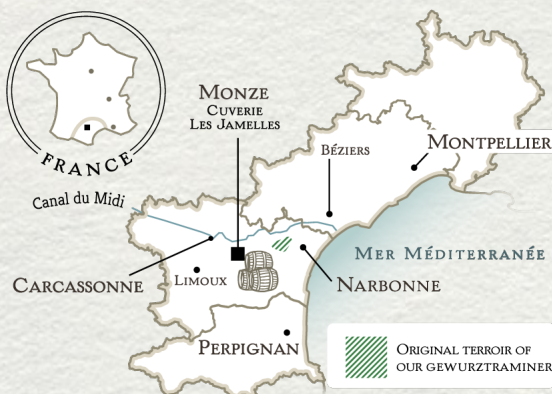
Fermentation is slow, at temperatures of between 14°C and 16°C, and lasts 5 weeks. The wine is aged on fine lees in stainless steel tanks for 4 months.

TASTING

Boasting gorgeous, intense colour with slight golden highlights, Les Javelles Gewurztraminer offers a highly expressive nose that is exuberant, rich, powerful and intense. On the palate, an explosion of exotic fruit (lychee, passion fruit, pineapple, mango) is followed by rather intense floral notes (rose) and spicy nuances (ginger and white pepper). Full-bodied and intense with lovely vivacity and pleasing freshness.

FOOD & WINE

Serve well chilled (10°C) with full-flavoured cheeses or a not-too-sweet dessert such as apricot tart, thin slices of caramelized pineapple or a fruitcake. A more original match would be with Asian cuisine as suggested by Catherine Delaunay, such as fish in sweet and sour sauce, prawn skewers marinated in coconut milk and lime, and plancha-grilled cod or ling marinated in ginger, lemongrass and olive oil.



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