

# Les Petites Javelles

*JGP Pays d'Oc*

## LES PETITES JAVELLES BLANC



### GRAPE VARIETY

Grenache blanc & Sauvignon blanc

### TERROIR(S)

This white wine was crafted mainly from Grenache and Sauvignon Blanc grapes from several carefully selected terroirs in the Hérault department.

### VINIFICATION

The grapes are picked very early in the morning (between 5 and 9 AM) to ensure that they are very fresh and to avoid setting off the start of skin contact maceration. The grapes are pressed immediately and the juices are thoroughly settled. Fermentation takes place under monitored temperatures to preserve as much fruit as possible. Fermentation is relatively slow (between 15 days and 3 weeks), and ageing on fine lees lasts approximately 6 months in the aim of developing the wine's roundness and richness.

### TASTING

This wine presents pleasing aromas of exotic fruit and floral notes underscored by a hint of boxwood. Long and round on the palate, with remarkable freshness and lovely balance.

### FOOD & WINE

Serve at 8°C as an aperitif or with a starter, fish, prawns, grilled chicken, white meats or goat's cheeses. A couple of original matches that Catherine Delaunay suggests would be a Tahitian-style raw fish salad or bruschetta.