

Les  
Petites Javelles

IGP Pays d'Oc

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## LES PETITES JAVELLES ROSÉ

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### GRAPE VARIETY

Grenache & Carignan

### TERROIR(S)

This wine was crafted mainly from Grenache and Carignan grapes from several carefully selected terroirs in the Aude department, where the hot, dry, and extremely sunny climate allows for optimal ripening of the grapes.

### VINIFICATION

Rosé from direct pressing for a particularly pale color. The juices ferment on their own at a maximum of 15 °C, resulting in plenty of red fruit and citrus notes. No malolactic fermentation. Bottling takes place quite early.

### TASTING

With its pale pink colour, this wine is brilliant in aspect. It is extremely fruity and fragrant, with powerful aromas of strawberry, sour cherry and grenadine along with citrus notes (pink grapefruit). It is extremely fresh and easy-drinking, bold, round and long on the palate with flavours reminiscent of fruit drop candies, peach and redcurrant, finishing on a note of grapefruit.

### FOOD & WINE

Serve well chilled (8°C), as an aperitif, with a salad, braised or grilled meat, stuffed peppers, pasta or cheese (Cantal). Catherine Delaunay suggests pairing it with skewers of prawns and Serrano ham marinated in coconut milk or a salad of bell peppers and anchovies.

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[www.les-Javelles.com](http://www.les-Javelles.com)

[contact@les-javelles.com](mailto:contact@les-javelles.com) · 1 Route des Corbières - 11 800 Monze - France

