

# Les Petites Javelles

*JGP Pays d'Oc*

## LES PETITES JAVELLES ROSÉ



### 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

colour, which is then left to ferment at a maximum temperature of 15°C to promote the development of big red fruit flavour underscored by notes of citrus. There is no malolactic fermentation and the wine is bottled relatively 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.