

- DEPUIS 1995 -
Les Javelles



ROUGE OSÉ BY LES JAVELLES OPENS UP A BRAND NEW HORIZON TO THE JOYS OF RED WINE. LIVELY, CRISP AND CRUNCHY-DELICIOUS, IT COMBINES PLEASURE AND A LOVELY DRINKABILITY. THIS NEW CUVÉE WILL MEET YOUR WISHES, SERVED AT ROOM-TEMPERATURE, CHILLED OR EVEN ON THE ROCKS !

Catherine Delaunay



INNOVATIONS
ROUGE OSE



ROUGE OSÉ

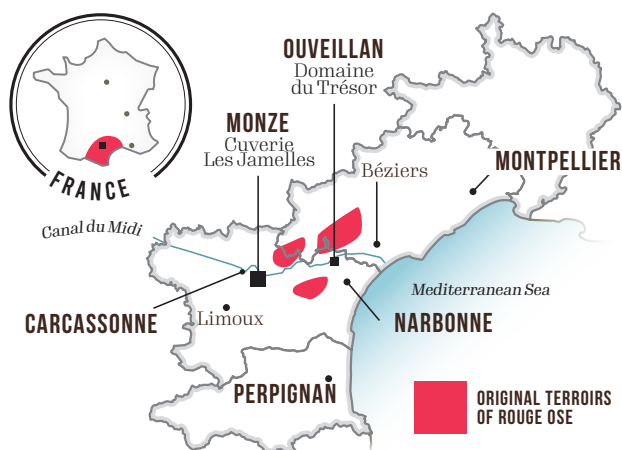
VIN DE FRANCE

GRAPE VARIETIES

Grenache, Syrah and Caladoc

TERROIRS

The grapes come mostly from vineyards in the Aude plain, which provide length and structure. Some come from Western Hérault, whose limestone soils contribute to the aromatic richness and freshness of the wine. Finally, the limestone and clay terroir of the Corbières massif, with its sunny climate and maritime influences, adds its touch of roundness and volume to the wine.



- A VERY SPECIFIC VINIFICATION BETWEEN RED AND ROSÉ
- A GLOUGLOU WINE, FRUIT-FORWARD AND CRUNCHY THAT FAVORS DRINKABILITY AND PLEASURE
- "AS YOU LIKE IT" : GREAT FREEDOM OF CONSUMPTION: TEMPERATURE, PAIRINGS ETC

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VINIFICATION

The grapes are harvested around the break of dawn : between the end of the night and the early morning, when the temperatures are at their coolest, in order to preserve all the aromatic qualities of the grape varieties. A cold soak of the grapes, for 24 to 36 hours, extracts the delicious bright red color, without any tannins. Upon pressing, the lively red must is already very aromatic and alcoholic fermentation at low temperature, like a white or rosé wine, will retain maximum fruit and freshness. The wine is then aged for 6 months on fine lees and bottled in Spring, with all the freshness and finesse of the fruit.

TASTING NOTES

With a beautiful bright ruby-red color, Rouge Osé Les Jamelles offers a very expressive and delicious nose of fresh red fruits, grenadine, mixed with notes of white peach and nectarine, with a very fresh touch of menthol. The palate delivers on the nose's promise of fruit and freshness : the attack is both round and crisp thanks to a beautiful mineral tension. The midpalate offers fresh red fruits such as raspberry and redcurrant, and a touch of blackcurrant, for a very delicious lively and tangy side that lingers deliciously on the finish. The quaffable, low-to-no tannins quality of the wine, calls for a simple, no-fuss tasting.

FOOD & WINE PAIRING

Drink at room temperature or chill as desired.

Easy to combine, to serve simply. Rouge Osé Les Jamelles will follow your wishes, as an aperitif wine, with or without finger-food, fresh and light dishes such as white meats, grilled fish or tartare or, even quite simply with pizza.



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