

- DEPUIS 1995 -
Les Javelles



WITH LES PETITES JAVELLES, I INVITE YOU TO EXPERIENCE THE WARM SPIRIT OF THE SOUTH OF FRANCE. THIS RANGE, FULL OF CONVIVIALITY AND JOIE DE VIVRE, CELEBRATES SHARING AND AUTHENTICITY. WITH FRESH, FRUITY, AND DELIGHTFUL WINES, IT PERFECTLY REFLECTS OUR PHILOSOPHY: TASTEFUL ENCOUNTERS.

Catherine Delaunay



LES PETITES JAVELLES ROSÉ

LES PETITES JAVELLES - IGP TERRES DU MIDI



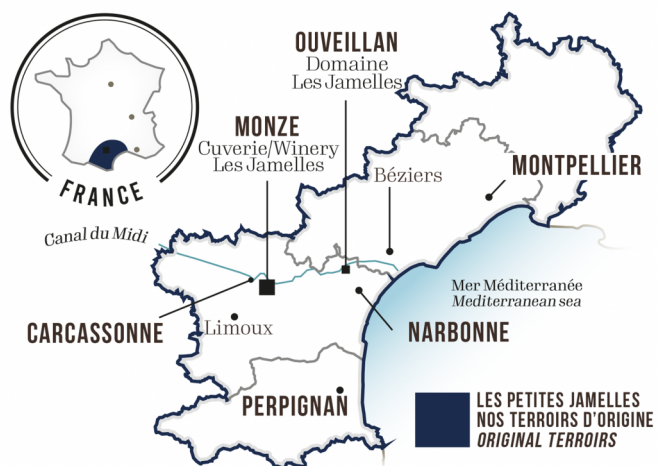
VARIETALS

Caladoc, Carignan, Cinsault, Grenache noir, Merlot



TERROIR

The IGP Terres du Midi covers the diverse landscapes of Gard, Hérault, Aude, and Pyrénées-Orientales. From high plateaus with cool nights to sun-drenched coastal plains, every nuance of the Mediterranean climate contributes to the richness and diversity of these terroirs. Breaking away from the tradition of rich and powerful wines, Les Petites Javelles embrace a modern style, where freshness and vibrant flavors shine. True to our values, these wines are HVE3-certified (High Environmental Value), reflecting our commitment to sustainable and respectful viticulture.



- CLEAR AND EVOCATIVE ORIGIN: THE IGP TERRES DU MIDI REFLECTS THE RICHNESS OF THE SUNNY LANDSCAPES OF THE SOUTH OF FRANCE.
- MODERN STYLE: FRESH AND CRISP, BREAKING AWAY FROM HEAVY, POWERFUL WINES.
- SUSTAINABLE COMMITMENT: HVE3 CERTIFICATION AND ECO-DESIGNED PACKAGING.
- A MARK OF EXCELLENCE: CREATED BY CATHERINE DELAUNAY AND SIGNED BY

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LES JAMELLES, A SYMBOL OF QUALITY FOR 30 YEARS.



www.les-jammelles.com - contact@les-jammelles.com - 1 Route des Corbières - 11800 Monze - France

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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WINEMAKING

This rosé is crafted using direct pressing, resulting in very clear juices. Following precise settling, the juices ferment at a maximum of 15°C to fully reveal their aromatic potential, characterized by red fruit aromas.



TASTING

Brilliant pale pink color. Expressive nose with aromas of redcurrant, grenadine, rose, and violet. Crisp and round palate, with a fresh, mineral finish.



FOOD PAIRINGS

Serve chilled (8°C).

Perfect as an aperitif with tapas or tomato, basil, and mozzarella bruschettas. Also pairs well with a salmon, avocado, and mango poke bowl, herb-crusted sea bream fillets, or pizza.

