

- 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 BLANC

LES PETITES JAVELLES - IGP TERRES DU MIDI



VARIETALS

Colombard, Grenache blanc, Muscat blanc à petits grains, Roussanne, Terret



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.

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- A MARK OF EXCELLENCE: CREATED BY CATHERINE DELAUNAY AND SIGNED BY
LES JAVELLES, A SYMBOL OF QUALITY FOR 30 YEARS.



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

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

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WINEMAKING

The grapes are harvested at dawn to preserve their freshness. After direct pressing and precise settling, a slow fermentation at 15°C reveals their full finesse. A 6-month aging on fine lees perfects the balance between freshness and roundness.



TASTING

Brilliant pale yellow color. Fresh nose with aromas of citrus and mango. Elegant palate, combining zesty freshness with notes of bergamot.



FOOD PAIRINGS

Serve chilled (8°C).

Ideal as an aperitif or paired with avocado toast, a mixed salad, or white fish carpaccio. Perfect with shrimp Pad Thai and sublime with a lemon tart for a sweet and zesty finish.

