

# FAMILLE RAVOIRE

Depuis 1593



# Jas des Vignes - IGP Alpes de Haute-Provence Rosé IGP Alpes de Haute-Provence, France

Jas des Vignes, litterally "sheep-fold of the vines" is a selection of the best vineyards on the hills, close to the village of Manosque, at the heart of the Alpes de Haute Provence.

## **PRESENTATION**

The climate here, while exhibiting characteristics of the Mediterranean type, is moderated significantly by the presence of the Alps and the rather high altitude of the vineyards. Hot, sunny summer days are followed by much cooler nights as air from the Alps descends into the vineyards. As a result, wines from this appellation are lighter and known to be more aromatic than the richer, more supple wines from lower-lying vineyards to the south.

JAS DES VIGNES rosé is the result of a rigorous production method, mindful of constantly offering the very best of the appellation.

#### **TERROIR**

Nature of the soils: sandy loam soil with some schist and granite.

#### IN THE VINEYARD

Average age of the vines: 20 years.

# WINEMAKING

The grapes are picked early in the morning so as to proceed with direct pressing on the freshly picked fruit. This is followed by a low temperature fermentation (between 10 to 15 days) which ensures that the full aromatic potential is expressed.

#### **VARIETALS**

Grenache noir 60%, Syrah 20%, Cinsault 10%, Muscat blanc à petits grains 10%

# TECHNICAL DATA

Residual Sugar: < 3 g/l

### **SERVING**

Ideal serving temperature: from 8°C to 10°C.

#### **TASTING**

Superb pink colour, verging on salmon. Rather intense floral nose, with notes of strawberry and exotic fruits. The mouthfeel reveals a sensation of freshness, and full-body. It reveals a remarkably long finish.

