

- DEPUIS 1995 -  
*Les Javelles*



LES JAVELLES FEATURES SOME VERY UNIQUE TERROIRS WITH ITS «SÉLECTION PARCELLAIRE» RANGE. 4 EXCEPTIONAL WINES THAT RESULT FROM THE SUBTLE ALCHEMY BETWEEN TERROIR, VINE, GRAPE VARIETAL AND HUMAN INTERVENTION.

*Catherine Delaunay*

## GRENACHE NOIR, VALLÉE DE LA BOULZANE

SÉLECTION PARCELLAIRE - IGP PAYS D'OC



VARIETAL

Grenache noir



TERROIR

This Grenache hails from a plot located near La Boulzane, a tributary stream of the Agly River, in the Haut-Roussillon. Planted in soil that is composed of stony black schist, the vines, which are over 80 years old, need to plunge their roots deep down in order to produce just a few incredibly concentrated bunches of grapes. Dry conditions and an altitude of 320 m allow the grapes to maintain good acidity.



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## WINEMAKING

The grapes are handpicked, once the grapes have reached their peak of ripeness, in late september. They are completely destemmed before undergoing classic vinification with 2 daily pump-overs and long maceration in contact with the cap.



## TASTING

This Grenache may be paired with pigeon or roasted quail with pearl onions and grapes, osso buco or roasted veal chop, a fine selection of goat and sheep's milk cheeses. Vegans can match it with a cappuccino of mushrooms or a smoked tofu and vegetable crumble. For more exotic matches, try it with tandoori chicken with spiced rice or Peking duck.



## FOOD PAIRINGS

Serve at room temperature (16°-18°C). The wine may be carafed ½ to 1 hour before serving.

Ce Grenache pourra accompagner un pigeon ou des cailles rôties aux oignons gelots et raisins, un osso bucco ou une côte de veau rôtie, un beau plateau de fromages de chèvre et brebis. Les vegan pourront l'associer avec un cappuccino de champignons ou des légumes au crumble de tofu fumé. Pour des accords plus exotiques, à tester avec un poulet tandoori au riz et épices ou un canard laqué.

