

-DEPUIS 1995-
Les Javelles



LES JAVELLES CINSULT ROSÉ IS CELEBRATED FOR ITS FRUIT,
FRESHNESS AND CANDY NOTES.

Catherine Delaunay



CINSULT

LES ROSÉS - IGP PAYS D'OC



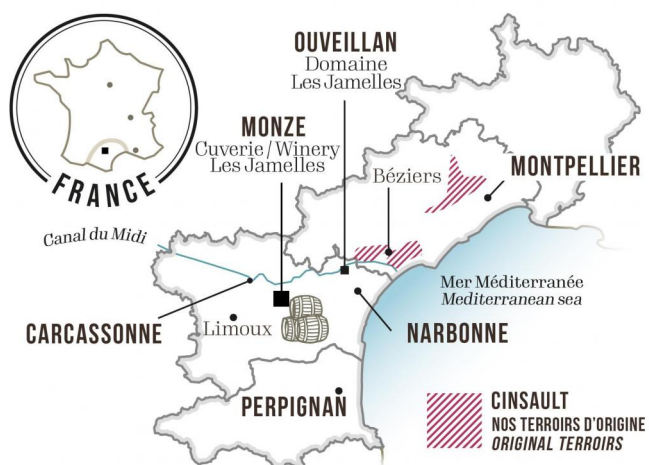
VARIETAL

Cinsault



TERROIR

The grapes used to craft this Cinsault are sourced from three terroirs: those along the coastal region near Béziers, where the hot climate and proximity to the sea lend roundness and freshness, while the grapes from the Hérault Valley's mid-slope vineyards add richness, and finally those from the environs of Narbonne give opulence to the blend.



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WINEMAKING

The grapes are pressed immediately after being harvested. The must is cold settled and fermentation takes place under monitored temperatures (maximum 15°C). There is no malolactic fermentation. The wine is bottled relatively early.



TASTING

With its typical gorgeous pale pink colour and brilliance, Les Jamelles Cinsault is extremely fruity and aromatic, revealing scents of candy, raspberry, strawberry and grenadine, along with floral nuances (rose). It is very appealing, easy drinking, with a remarkably well-balanced palate that allies roundness and length with acidity and freshness.



FOOD PAIRINGS

Serve well chilled (8°C).

Perfect as an aperitif, it pairs well with a mixed salad such as a Niçoise salad, braised or grilled meat, stuffed peppers, or eggplant caviar. It also goes perfectly with shrimp pad thai or sushi.

