

-DEPUIS 1995-
Les Javelles



REVEALING THE GRAPE VARIETIES OF TERROIRS IS THE FOUNDATION OF ALL MY PASSION. WITH THIS 'ANNIVERSARY CUVÉE' WHICH OFFERS A UNIQUE BLEND OF SYRAH AND GRENACHE, LET'S CELEBRATE 30 YEARS OF SHARED PLEASURE AROUND LES JAVELLES WINES.

Catherine Delaunay



CUVÉE 30ÈME ANNIVERSAIRE

SPÉCIFIQUES CLIENTS - AOC LANGUEDOC



VARIETALS

Syrah, Grenache noir



TERROIR

This Languedoc, made from a blend of Syrah and Grenache, reflects all the diversity of its terroir. Influenced by the Mediterranean climate, this wine fully expresses its potential in a fruity, indulgent, and generous style.

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WINEMAKING

The grapes, harvested at perfect ripeness, undergo a gentle and rapid maceration. Fermentation takes place in tanks, with precise temperature control.



TASTING

With a deep red dress, this wine seduces by its richness and complexity. The nose reveals a profusion of aromas of ripe black fruits (blackberry, blackcurrant, black cherry) mixed with notes of jam and cooked fruits. On the palate, the attack is ample and velvety. The wine expresses itself with roundness, carried by melted and perfectly ripe tannins. A structured yet accessible wine, combining power and balance.



FOOD PAIRINGS

Serve at 17 - 18°C.

To be enjoyed with a roasted herb-crusted lamb chop, a Provençal beef stew, or a vegetarian chili: generous and flavorful dishes that highlight the richness and roundness of this wine.

