

-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

CARIGNAN, LE BEILLOU

SÉLECTION PARCELLAIRE - IGP PAYS D'OC



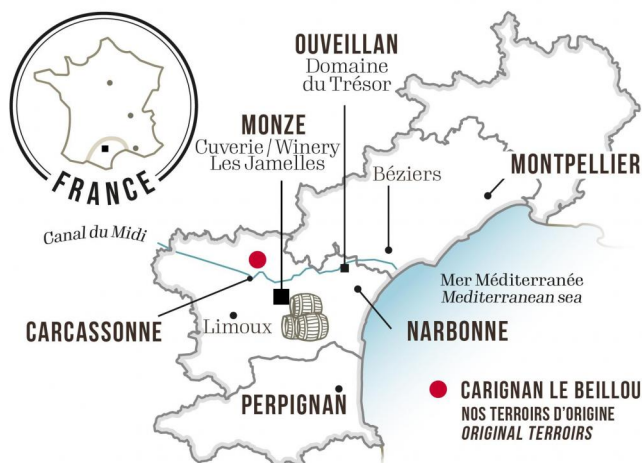
VARIETAL

Carignan



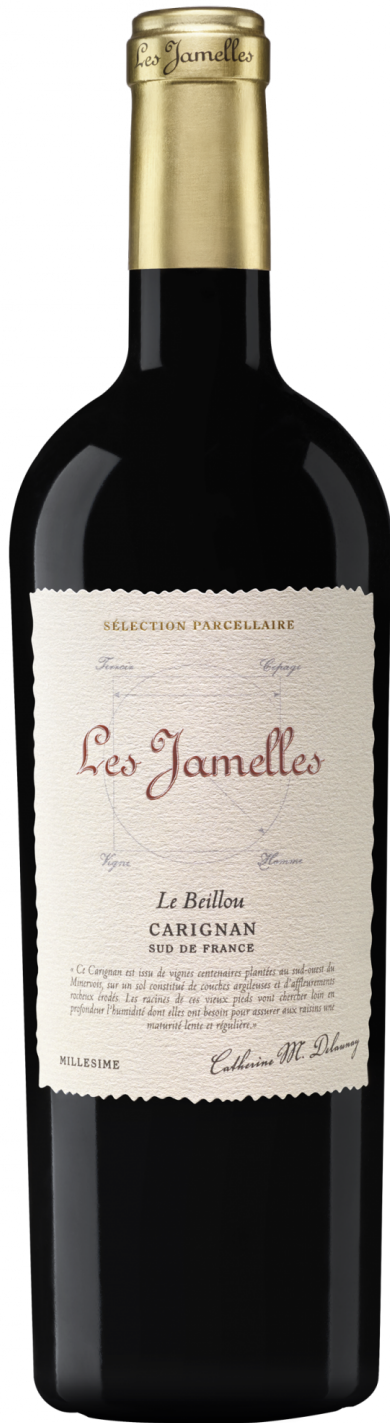
TERROIR

This Carignan comes from century-old vines planted in soil composed of layers of clay and eroded rocky outcrops in the southwestern Minervois region. The roots of these old vines plunge deep down to reach the moisture they need to ensure that the grapes ripen slowly and evenly.



● CARIGNAN LE BEILLOU
NOS TERROIRS D'ORIGINE
ORIGINAL TERROIRS

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WINEMAKING

The grapes are handpicked and collected in small crates in early October, once the grapes have fully matured. They are then sorted on a vibrating table. Half of the harvest is vinified uncrushed and with stems intact in 50-hl wooden vats for 15 days without sulphur, then finish their fermentation after the still-sweet grapes are pressed. The other half of the grapes are destemmed and undergo traditional vinification, also in 50-hl vats, where they macerate for one month without the addition of sulphur, which is added only once malolactic fermentation is complete.



TASTING

This Carignan offers an exquisite variety of aromas and flavours: dark fruit (blueberry, blackberry), floral notes (elderflower) and a spicy finish (pepper) with a delicate hint of menthol. Its length on the palate and pleasing freshness are a lovely surprise. Rich and opulent, this cuvée offers a gorgeous expression of this challenging varietal.



FOOD PAIRINGS

Serve at 16 – 18°C.

This Carignan may be enjoyed as an accompaniment to salt pork with lentils, Bolognese-style lasagne, game, wild boar stew or filet of venison with cranberries, or alongside a cheese platter. Vegans should try it with roasted spiced kuri squash atop quinoa. For a more exotic suggestion, pair it with chilli con carne or pork in sweet and sour sauce.

