

- DEPUIS 1995 -
Les Javelles



FOR 25 YEARS, CATHERINE DELAUNAY HAS BEEN EXPLORING THE PAYS D'OC, WITH THE ABSOLUTE CERTAINTY THAT THE REGION HAS ALL IT TAKES TO PRODUCE THE BEST ROSÉS IN FRANCE. WITH THAT AMBITION AT HEART, SHE CREATED REFLETS SECRETS : A SIGNATURE ROSÉ WITH A SPECIAL TOUCH, WHICH IS MOURVÈDRE . ALL OF THE SKILLS AND KNOW-HOW AT LES JAVELLES, IN TERMS OF TERROIR IDENTIFICATION, WINE-MAKING AND BLENDING, HAVE CONTRIBUTED TO THE CREATION OF THIS EXCEPTIONAL ROSÉ.

Catherine Delaunay



REFLETS SECRETS

LES ROSÉS - IGP PAYS D'OC



VARIETALS

Cinsault, Grenache noir, Mourvèdre, Syrah



TERROIR

To create Reflets Secrets the choice fell on 3 specific terroirs of Pays d'oc: the Béziers coastline which, under the influence of the Mediterranean climate, brings roundness and richness to the wines ; the sandy soils of the Etang de Thau, which bring freshness and minerality and finally the clay-limestone soils of the Narbonne hillsides, which provide structure to the wine.

- SELECTION OF 3 TERROIRS: AREAS WITH INFLUENCES FROM THE MEDITERRANEAN COAST FOR RICHNESS AND FRESHNESS AND AREAS OF HILLSIDES WITH MARKED TEMPERATURE VARIATIONS FOR ROUNDNESS.
- OUR SECRET TOUCH: MOURVÈDRE, KNOW-HOW AND EXPERTISE OF LES JAVELLES.
- A GREAT ROSÉ COMBINING FRESH MINERALITY AND COMPLEXITY.



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WINEMAKING

A selection of the best free-run juices, from direct pressing, is made for each of the grape varieties. The wines are fermented separately in stainless-steel vats, always with perfect temperature control. Upon blending, Catherine Delaunay aims at drawing the fine line between an extremely pale color and a particularly expressive wine.



TASTING

With a very beautiful pale pink color, Reflets Secrets rosé reveals an expressive and complex nose of delicate floral notes of rose, fresh red fruits, raspberry and cherry, mixed with citrus notes (grapefruit, orange zest) and a touch of pepper and verbena. The palate is round, ample and delicious and offers by a perfect balance between aromatic richness and liveliness. The finish is long and very fresh, enhanced by delicate notes of grapefruit and yuzu.



FOOD PAIRINGS

Serve between 8 and 10°C.

Perfect for an aperitif, from the simplest to the most sophisticated, with tapas or antipasti. It will also accompany all Mediterranean cuisine, fresh salads, shellfish and even spicier dishes of Asian inspiration.

