

-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 GRIS, LA LAUZE DU MOULIN

SÉLECTION PARCELLAIRE - IGP PAYS D'OC



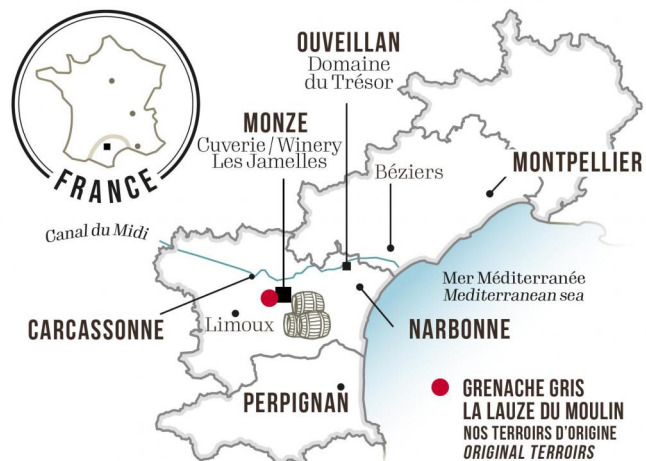
### VARIETAL

Grenache gris



### TERROIR

This white wine was crafted with Grenache Gris grapes sourced from one of our own plots located in the northwestern Corbières region, at the foot of Mount Alaric. The goblet-pruned, trellised vines grow on a gentle, south-facing slope. Gravelly calcareous clay soils lend the wine finesse along with rich aromas and flavours.



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## WINEMAKING

Grenache Gris is a rare grape variety in the Languedoc, which is unique in that it produces slightly pinkish fruit. During the vinification process, it is therefore important to not allow the colour pigments from the skins to leach into the juice. The grapes were handpicked and collected in small crates. The entire bunches of grapes were transferred to the pneumatic press without being crushed in order to preserve as much acidity as possible. The must was then allowed to settle at low temperatures. Alcoholic fermentation began in tanks at low temperatures (14 / 15°C) and finished in 600-litre barrels that had been previously used for several vintages. Malolactic fermentation was not conducted so as to preserve all of this wine's fresh aromas and flavours.



## TASTING

This Grenache Gris features pale greenish gold colour and boasts a very fruity nose with notes of mandarin, orange blossom, and a touch of hazelnut. Superb vivacity on the palate and remarkable length that is complemented by citrus accents.



## FOOD PAIRINGS

Serve chilled (10°-12°C).

Ideal as an aperitif, or serve with Polynesian-style raw fish (marinated with mango, lemon and other tropical fruit), grilled fish, roasted pepper salad with (or without) Collioure anchovies, pissaladière, or grilled razor clams.

