

- DEPUIS 1995 -  
*Les Javelles*



A RANGE OF ALL THREE COLOURS OF FRUITY, SMOOTH, BALANCED WINES. THESE WINES ARE PERFECTLY SUITED TO SIMPLE, CONVIVIAL OCCASIONS.

*Catherine Delaunay*



LES PETITES JAVELLES - IGP PAYS D'OC



#### TERROIR

This red Pays d'Oc wine was crafted principally from Grenache and Carignan grapes, grown on 15 to 20-year-old vines in calcareous clay soils in the Aude and Hérault departments.



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## WINEMAKING

More than half of the grapes are vinified using thermovinification, resulting in wines that are very round and very soft with big red fruit (raspberry); the other half is vinified traditionally, for tannic structure and black fruit aromas and flavours (blackberry).



## TASTING

Endowed with deep crimson colour tinted with vivid highlights, this wine offers a bouquet of ripe red and black fruit (raspberry, blackberry), spices, pepper and cinnamon. Starts off soft and round on the palate with silky structure. The tannins are bold, but not overbearing. The wine is lively and fruity, boasting a warm, fruity finish.



## FOOD PAIRINGS

Serve at 17 – 18°C.

Perfect with Mediterranean cuisine and everyday dishes (pasta with carbonara sauce, roasted meats, barbecues, etc.). Catherine Delaunay's suggests salt pork with lentils, or fish and vegetable tajine.

