



Jas Dellange, IGP Méditerranée, Rosé, 2019

IGP Méditerranée, France



PRESENTATION

Wine and the sacred have been closely connected down through the centuries. The bottle for Jas Dellange depicts Jacob's Struggle with the Angel and epitomises the tireless work of the winegrower in the face of nature. This work is blessed when all the requisite conditions have been fulfilled, as with this wine.

TERROIR

Our vines put down roots at average elevations of 300m, on slopes and terraces with a geological history dating back more than 100 million years. This unique soil, comprising skeletal limestone and Miocene sand, provides the noble material for growing a racy, refined and elegant rosé.

VINIFICATION

The vineyards selected for Jas Dellange are full of youthfulness and their clusters laden with crisp fruit. The fruit is picked early in the morning to take advantage of the cool night time temperatures and preserve their delicate citrus aromas and very fresh, delicate nose. Its supple, voluptuous texture reveals an extremely elegant rosé. To make this rosé, we use a subtle blend of direct-to-press and cold skin-contact maceration to achieve finesse and volume. Fermentation takes place at low temperatures so that aroma can be fully expressed.

AGEING

The wine is matured on fine lees to fully retain freshness and gain volume.

VARIETALS

Caladoc, Grenache noir, Merlot, Cinsault

TASTING

With a beautiful bright pink colour, the nose is fresh and delicate with citrus notes. The palate is supple and voluptuous. This is a very elegant, gratifying rosé.

FOOD PAIRINGS

An absolute treat for summer meals, it is ideal as an aperitif, with salmon or vegetable nibbles.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

