



Jas Dellange, IGP Méditerranée, Rosé, 2024

IGP Méditerranée, France

A Rosé born in a land naturally blessed for winegrowing!

PRESENTATION

"Jas" in provençal language means "mas", the tiny rocky houses that are typical of our villages in the south of France

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

TERROIR

Our vines grow on slopes and terraces (300m high on average) with a rich geological history. Soils are made of limestone and sands, perfect for a fruity and elegant Rosé.

WINEMAKING

Harvest at the coolest hours of the day to preserve the grapes.

Direct pressing and cold skin-contact maceration to reach the perfect balance between roundness and delicacy. Fermentation at low temperatures. The wine is bottled a few months after the harvest to keep fruitiness and freshness!

VARIETALS

Grenache noir, Cinsault, Grenache gris

Contains sulphites.

SERVING

10-12°C

TASTING

Refreshing and enticing nose of red fruits and citrus. The palate is soft and velvety. A very charming and elegant Rosé.

FOOD PAIRINGS

Apéritif, on its own, with salmon, caesar salad, BBQ, ceviche...



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