



## 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

### 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

Caladoc 45%, Grenache 40%, Cinsault 15%

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

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



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