



Le Jas – Red

AOP/PDO VENTOUX - 2022

This red wine comes from plots in a place called Le Jas, to the west of the estate, composed mainly of Syrah. This cuvée can be kept for 5 to 10 years. It represents the spirit of a generous South Rhone wine.

Food and wine pairing

It goes perfectly with red meat dishes and stewed poultry.

Tasting Note

Slightly candied red fruits and spices. Balanced with roundness and suppleness, with a tannic finish on finesse.

Blend and grape variety : 80% Syrah, 20% Grenache N
Locality : Le Jas
Terroirs : Ochreous sands

Yields and age of the vines : 30hl/ha / 30 years

Cultivation methods

The vineyard is managed in organic agriculture and biodynamic preparation, to foster the living of the vine and the soil.

Vinification and maturation

The harvest is done manually in 20 kg boxes, followed by a rigorous sorting before being placed in vats by gravity. We do not use any sulfite during the fermentation and maturation phases.

The maceration of 20 days on average is done by infusions alternating pumping over and punching of the cap in order to respect the integrity of the berries.

Maturation for 10 months in vat on lees and in terracotta amphorae of 700 liter.

Volume of alcohol : 15%

Production : 7 000 bottles

Comment of Yves Beck

Author and wine critic among the 20 most influential in the world

Member of GlobalWineScore.

A beautifully defined bouquet where the varietal character of Syrah is highlighted by notes of black pepper, complemented by hints of blackberries and blueberries. With good density, the wine has vigorous yet well-integrated tannins, ensuring structure and power. A flavorful and mouthwatering wine to be enjoyed both young and with some aging!

Score: 90/100

