

DOMAINE
PERRÉAL
Le Jas - Rosé
AOP/PDO VENTOUX - 2022

Le Jas is a gourmet rosé wine, due to its volume and complexity. Its blend of majority Mourvèdre, as well as its vinification and aging, make it a unique rosé wine with medium aging potential 5 70 8 years. This cuvée is composed of a blend of plots which gives it finesse and elegance.

Food and wine pairing

It is the ideal accompaniment to firm-fleshed fish, white meats and desserts.

Tasting Note

Quince, fat, mineral, beautiful density on a smooth finish.

Blend and grape variety: 50% Mourvèdre, 50% Syrah

Locality : Le Jas (Syrah), Ravin de Bardoin (Mourvèdre)

Terroirs : Ochreous sands (Le Jas), clayey marls (Bardoin)

Yields and age of the vines: 35hl/ha / 25 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 and systematically sorted. Le Jas is vinified and matured for 10 months without sulfites in 6hl concrete eggs and 500l new barrels. It is a 50% bled rosé and completed by direct pressing.

Volume of alcohol: 13%

Production: 1500 bottles

Comment of Yves Beck

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

Member of GlobalWineScore.

Subtle hints of quince, spices, and red berries in the bouquet of Le Jas 2022. With good density, the wine has body and benefits from the support of subtle tannins that provide structure and vigor. A delicious wine that pairs well with white meats.

Score: 90/100

Comments Maison Jancis Robinson :

Author and wine critic voted "World's Best Wine Critics 2024"

Rich and creamy, with nougat sweetness and notes of vanilla, cardamom and clove. This rosé is ambitious, gourmand and will evolve with age.

Score : 17 / 20

