DOMAINE
PERRÉAL

Le Jas - Rosé

AOP/PDO VENTOUX – 2023 - Bio

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 6 to 8 years. This cuvée is composed of a blend of plots which gives it finesse and elegance.

TASTING NOTES

Yves Beck, *member of the Global Wine Score*
Fresh and fruity, the bouquet of this rosé reveals notes of citrus zest, raspberry and cinnamon. Slightly saline on the attack, the wine stands out for its linear character, freshness and thirst-quenching quality. Structured and harmonious, it is ideal as an aperitif, but will also pair beautifully with a starter.
Score: 90/100

Jancis Robinson, *"World's Best Wine Critics 2024"*
Spicy nose, rich and spicy palate. Opulent notes of ripe peach, vanilla, fennel and cumin seeds. The whole is truly superb. The fruit unfolds with a melting intensity and tropical richness — mango, cherimoya and papaya. The acidity envelops the wine like broad, shimmering folds of satin. A driving force runs through the wine, held in tension, while caramelisation softens its contours and the fruit fans out across the palate. Long finish. Very impressive.
Score: 17,5/20

Food and wine pairing	It is the ideal accompaniment to firm-fleshed fish, white meats and desserts
Blend/grape variety	60% Mourvèdre, 40% Syrah
Locality	Le Jas (Syrah), Ravin de Bardoin (Mourvèdre)
Terroirs	Ochreous sands (Le Jas), clayey marls (Bardoin)
Yields/age of the vines	35hl/ha / 25 years
Volume of alcohol	13,5%
Production	1500 bottles
Price	26€ 75cl



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.