



la cuvée des herbes folles

rosé



LE
DOMAINE
DU GRAND
JACQUET



Appellation

IGP Vaucluse

Organic wine

The vineyard is in biodynamic culture

2869, la venue de Carpentras 84380 Mazan | www.grandjacquet.fr



Grape Variety

Syrah (70%), Marselan (30%)



Terroir

Clay and limestone soil.



Vineyard

No herbicides are used. No fertilizer has been used for 35 years. The treatments don't exceed 1kg of copper/hectare/year. Till April, the sheep come in the plots in early spring; then, 2-3 plowings are made from May to the end of June.



Yield

45hl/ha



Vinification

Manual harvesting, direct pressing, light cold settling, with native yeasts, fermentation between 14 and 16 degrees in order to preserve fruity aromas, second fermentation to provide more roundness and stability. Addition of sulfites at the end of malolactic fermentation and at the bottling to protect the wine. Total SO₂: 36mg/litre.



Wine tasting

The cuvée des herbes folles rosé reflects the varied and very fragrant flora of the vine rows at the foot of Mont Ventoux. A clear and brilliant pink color, a first nose on the rose and citrus fruits such as grapefruit, to open in a second time on exotic fruits such as litchi. With a touch of acidity on raspberry and strawberry, the mouth is greedy, light with a freshness that gives it a beautiful expression on the fruit. A nice length in the mouth. Serve chilled : 11-13°C



Food pairing suggestions

Tomato salad with mozzarella di Bufala, basil and virgin olive oil. A Greek salad, feta cheese, dried tomatoes, black olives from Nyons and fresh tomatoes. For dessert, this wine will be perfect with a cold peach and mint soup.



Potential

To drink in the year. Can be enjoyed even better the following year.

