



JAS DES VIGNES

IGP Alpes de Haute-Provence Rosé

Jas des Vignes, literally “sheep-fold of the vines” is a selection of the best vineyards on the hills, close to the village of Manosque, at the heart of the Alpes de Haute Provence.

The climate here, while exhibiting characteristics of the Mediterranean type, is moderated significantly by the presence of the Alps and the rather high altitude of the vineyards. Hot, sunny summer days are followed by much cooler nights as air from the Alps descends into the vineyards. As a result, wines from this appellation are lighter and known to be more aromatic than the richer, more supple wines from lower-lying vineyards to the south.

JAS DES VIGNES rosé is the result of a rigorous production method, mindful of constantly offering the very best of the appellation.

- **Varietals:** 60% Grenache, 20% Syrah, 10% Cinsault, 10% Muscat small grapes.
- **Nature of the soils:** sandy loam soil with some schist and granite.
- **Surface of the vineyard:** 4,000 stocks / hectare (1,460 stocks per acre).
- **Average age of the vines:** 20 years.
- **Alcohol:** 13 % vol.
- **Residual sugar:** < 3 grams / liter.
- **Vinification and maturing:** the grapes are picked early in the morning so as to proceed with direct pressing on the freshly picked fruit. This is followed by a low temperature fermentation (between 10 to 15 days) which ensures that the full aromatic potential is expressed.
- **Tasting notes:** superb pink colour, verging on salmon. Rather intense floral nose, with notes of strawberry and exotic fruits. The mouthfeel reveals a sensation of freshness, and full-body. It reveals a remarkably long finish.
- **Ideal serving temperature:** from 8°C to 10°C.

