

JALAN



L'Envol

VIN DE FRANCE BLANC 2023

GRAPE VARIETIES

85% Grenache blanc, 15% Clairette

WINEMAKING

The grapes are harvested at night in order to preserve freshness. They are destemmed, pressed and the juice is clarified. The fermentation happens in temperature-controlled stainless steel tanks. The wine is aged for 4 months in stainless steel tanks.

TASTING

A delicate wine with aromas of fruit and spring flowers revealing its freshness, evokes a trip in the air a few meters from the summits where the intensity of sensations blends with a bouquet of nature.

SERVING & PAIRING

Serve at 8-10°C

Ideal for moments of chatting and conviviality

ABV

13,5%

RATINGS

James Suckling: 90 points

SAS JALAN WINES

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