



Le Souffle

VIN DE FRANCE ROSÉ 2023

GRAPE VARIETIES

40% Syrah, 30% Grenache, 30% Cabernet Sauvignon

WINEMAKING

The grapes are harvested at night in order to preserve freshness. They are destemmed and pressed. The juice is left with the lees for a couple of day at low temperatures in order to extract a maximum of flavours (juice stabulation technique). The fermentation happens in temperature-controlled stainless steel tanks. The wine is aged for 4 months in stainless steel tanks.

TASTING

A fine wine with aromas of red and citrus fruits enhancing the vivacity of its youth, evokes the caress of the ocean in a world of sea spray where sensations are vivid and refreshing.

SERVING & PAIRING

Serve at 8-10°C

Perfect for joyful aperitifs and lively picnics

ABV

13%

RATINGS

James Suckling: 89 points

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