



# La Glisse

VIN DE FRANCE BLANC 2023

## GRAPE VARIETIES

95% Clairette, 5% Grenache blanc

## 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 environment in new and pre-used oak barrels of 500L with regular stirring up the lees. The wine is aged for 4 months in the same barrels on fine lees.

## TASTING

A complex wine with fruity, floral, and subtly oaky aromas, evokes the sensations of a descent on fresh snow, the power of the body melting into a soft and delicate texture that embraces the palate.

## SERVING & PAIRING

Serve at 10-12°C

Ideal for romantic dinners or stolen moments

## ABV

13%

## RATINGS

James Suckling: 89 points

## SAS JALAN WINES

585 Route de Cairanne - 84150 Violès, France  
wines@jalanadventures.com | jalanadventures.com  
Anna: +33 646 450 976 | Benoit: +33 613 451 094

