



## *Jajarre Rouge 2021*

Vin de France

Product from Organic Farming – Certified by FR BIO 10



75cl – 12.5 %vol

**Soil:** Burdigalian clay-limestone, commune of Beaucaire-sur-Baïse

**Grape varieties:** 1/3 Tannat, 1/3 Cot, 1/3 Merlot

**Average vine age:** 45 years

**Viticulture:** Organically farmed vines, cover crops, soil cultivation, bud thinning.

Clay-limestone hillside in the Baïse Valley, west-facing. This slope in the Ténarèze area is overlooked by a forest that brings freshness as night falls. On this parcel, three grape varieties from Southwest France fully express themselves.

**Winemaking:** Hand-harvested grapes, fully destemmed, spontaneous fermentation, 12-day maceration, aged in terracotta jars for 3.5 years. Unfiltered wine, no added sulphur.

**Colour:** Red with garnet highlights

**Nose:** Brambly aromas, slightly sappy, with smoky, almost bacon-like notes

**Palate:** Fine length, powdery tannins. The finish lingers with cherry pit aromas.

**Food pairing:** This Jajarre Rouge 2021, with its cranberry-like character, pairs beautifully with roasted meats and vegetables. Perfect with pulled duck, served on a bed of sweet potatoes and its jus.



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