



Jajarre Rouge 2022

Vin de France

Product from Organic Farming – Certified by FR BIO 10



75cl – 13 %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. Jajarre Rouge comes from a beautiful 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 thrive fully.

Winemaking: Hand-harvested grapes, 60% whole clusters, semi-carbonic maceration, spontaneous fermentation, aged in terracotta jars for 3 years, unfiltered wine, no added sulphur, bottled in October 2025.

Colour: Red with garnet highlights

Nose: Opulent, fully ripe red fruit aromas

Palate: Smooth and long, with a chalky tannin finish

Food pairing: Jajarre Rouge 2022 pairs perfectly with slow-cooked meat dishes: a hare stew or beef bourguignon



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