



# LA QUINTESSENCE

*de la Jasse*

The terroir is a gift of nature, these hillsides earned on the scrubland, these pebbles that seem to have replaced the earth, this sun so intense and generous. We let the soil express itself through its white limestone, and then we offer him one of the best grape varieties: Cabernet Sauvignon. Then we give him time to bloom and ways to flourish. Bunching to keep only the vines useful for the grapes and the plant, raising the vine to best expose the grapes, cutting to promote maturation... and finally be patient to harvest the fruit as late as possible.

Work, time and risks, here is the philosophy that we follow to develop our vintage icon. La Quintessence is the essence of La Jasse. The eye is charmed, the nose seduced, the mouth bewitched. A wine to keep, powerful but elegant, complex but pleasant, rich but suave. A special wine for memorable moments, to keep with patience and share with passion.



**Bruno Le Breton**  
winemaker owner

- Cabernet Sauvignon, Merlot, Cabernet Franc
- Integrated farming on Oligocene limestone soil
- Traditional and vegan vinification
- 18 months ageing in barrels
- 14% vol. alc.
- Enjoy now or keep 11 years
- The dress is purple with tinted highlights
- The charming nose lets a rich aromatic palette explode: fig, prune, and vanilla notes
- The captivating mouth reveals its breadth and richness on a delicate wood with notes of fruits
- Ideal at the end of the meal, accompanied by dark chocolate and raspberries