



# TÊTE DE CUVÉE

## de la Jasse



The vine makes the fruit, the terroir makes the wine: the Tête de Cuvée comes from a parcel selection and a specific work in the vineyard. This is the result of our knowledge of each parcel. This selection is refined each vintage and our patience does the rest. Because it is the secret of great terroirs and great Cabernet: to wait for the last limit to harvest. Our limestone soils of old clearings are ideal to achieve this. These garrigue scrublands, which are typical of Montpellier wines, from Pic Saint-Loup to Aniane, develop aromas and power with southern accents.

We thus find a rich, intense Cabernet Sauvignon on black fruit, blackcurrant and spices with vanilla notes. The vintage is enriched each year with the experience gained. It takes one second to fall in love with this wine, a reflection of time and attention we gave it.

**Bruno Le Breton**  
winemaker owner

- 100% Cabernet Sauvignon
- Integrated farming on Oligocene limestone soil
- Traditional and vegan vinification
- 12 months partial ageing in barrels
- 14% vol. alc.
- Enjoy now or keep 11 years
- The robe is purple with dark reflects
- The nose is intense and complex: a nice bouquet of ripe black fruits, truffle and mocha
- The mouth is powerful, spices dance with velvet tannins
- Ideal at the end of the meal with cheese