



ROSÉ

Cœur de Cuvée

de la Jasse



The secret of Champagne lies in its pressing. 2/3 of Champagne grapes are red, but the vast majority of Champagnes are white. The Champenois delicately squeeze the red grapes with white pulp without extracting the red color contained in the skins. They call it the 'head of wine'.

We follow the same philosophy for our rosés: a very soft and slow pressing to extract only the juice contained at the heart of the grape, the one that is the most balanced between its natural freshness and its very delicate fruit.

The Coeur de Cuvée de la Jasse Rosé is a rosé that accompanies all the good moments of everyday life. From appetizers to grilled meats, salads to pizzas, I even admit a little pleasure that was allowed when I was young, an ice cube in a background of rosé to refresh.

Bruno Le Breton
winemaker owner



60% Grenache, 25% Syrah, 5% Merlot



Direct pressing with low pressures. Fermentation at low temperature (15° to 16°C)



13% vol. alc.



Enjoy between 8° and 10°C



The dress is light pink



the nose is very expressive on citrus and strawberries



the mouth is refreshing, gently exudes an aromatic profusion of red fruits, citrus fruits and exotic fruits



Grilled fish: sole, grilled trout with thyme, red mullet, sardines
Salad Niçoise with anchovies from Collioure and salads more generally
Grilled white meat: chicken skewers with lemon, rabbit with aioli