



Réserve d'Excellence de la Jasse











When we started to collaborate with Patrick Léon about ten years ago, we worked together on a Cabernet wine profile according to the standard of the wines he made in California, Chile or in the Médoc during warm years. This work has resulted in the creation of the Reserve d'Excellence.

We defined a style and quality of Cabernet Sauvignon where we found both the black fruit notes of this great grape variety but also fresh notes of eucalyptus, menthol and empyreumatic touches brought by the barrel. It is a real wine making work, where the blend is very precise: each vintage we find these characteristics typical of the great Cabernet.

La Jasse Reserve d'Excellence is the wine of bistronomy. The kind of restaurant where conviviality and human warmth are as well cared for as the kitchen, where Great Chefs revisit old recipes to make them discover the world today.



Bruno Le Breton
winemaker owner

-  100% Cabernet Sauvignon
-  Integrated farming on Oligocene limestone soil
-  Traditional and vegan vinification
-  12 to 16 months partial ageing in barrels
-  14% vol. alc.
-  Enjoy now or keep 11 years
-  The robe is purple with dark reflects
-  The nose is fleshy, complex and concentrated: ripe fruits, aromas of roast, truffles
-  The mouth is charming, endless. The tanins are elegant and firm. Black fruit notes sublimate this wine
-  Roasted lamb with thyme and rosemary juice, dried fruits bulgur