



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 vintages. This work has resulted in the creation of the Reserve d'Excellence.

We defined a style and quality of Cabernet Sauvignon where we find both the black fruit notes of this great grape variety but also fresh notes of eucalyptus, menthol and empyreumatic touches brought by the partial ageing in French oak barrels. 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.



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 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