



TÊTE DE CUVÉE

de la Jasse



The vine makes the fruit, the terroir makes the wine: the Tête de Cuvée de la Jasse comes from a selection of our best Cabernet Sauvignon. This selection is refined with each vintage and our patience does the rest. Because this is the secret of great terroirs and great Cabernets: being able to wait until the last limit to harvest. Our stony soils of former "défriches de garrigues" are ideal for achieving this. These clearings of scrubland which make the character of the wines of Montpellier, from Pic Saint-Loup to Aniane, develop aromas and power with accents from the South of France.

We thus find a rich Cabernet Sauvignon, intense on black fruit, blackcurrant and spices with vanilla notes. This cuvée is enriched each year by the experience gained from working with the king grape variety of La Jasse: Cabernet Sauvignon. You will fall in love with it in a second !



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