



VIEILLES VIGNES

de la Jasse



The true housewine, the first we have been vinifying since 1995. The one we pass down from generation to generation, the common thread with our customers and their children.

The idea behind this wine was first a bet. To plant Cabernet Sauvignon on limestone soil, to vinify it like a wine from Medoc or Napa Valley, but here in Languedoc, South of France. A matured Cabernet, where the liquorice and eucalyptus freshness perfectly pairs with the peppery spices from the grape variety..

Vieilles Vignes de la Jasse is a family meal where the fireplace is lighted up, children run around the table. A powerful wine yet refreshing, great paired with meat, creamy cheese and long winter nights. We love being surprised by this wine every year by keeping it with patience and sharing it with friends.



90% Cabernet Sauvignon, 10% Merlot



Integrated farming on Oligocene limestone soil



Traditional and vegan vinification



14% vol. alc.



Enjoy now or keep for 8 years



The robe is dark purple with purple tints



The nose is fleshy, complex and concentrated: ripe fruit, aromas of roasting, undergrowth, leather



The palate is charming, concentrated, with a smooth finish. Notes of black fruits, vanilla and caramel



Ratatouille, vegetable tian, grilled vegetables a la plancha accompanied by duck in all its forms