



BARRIQUE BLANC

de la Jasse



The elegance of Chardonnay, the finesse of the wood and the freshness of the terroirs. These three ingredients make the Barrique Blanc de la Jasse a journey as complex as refreshing under the southern sun. Part of our Chardonnay selection comes directly from our partners in Limoux, at the crossroads of Atlantic and Mediterranean climatic influences. These cool terroirs offer us Chardonnay with a tense aromatic profile and a marvelous acidity. Finally, the wine is partially aged in a selection of barrels specially designed for white wines. They bring the touch of wood that Chardonnay needs to illuminate your palate.

Your taste buds will travel to the South of France, at sunset when the coolness of the night falls... All you need is a glass of Barrique Blanc to enjoy the moment!



100% Chardonnay



Integrated farming



Traditional vinification



Partial ageing in barrels



13% vol. alc.



Enjoy between 12° and 14°C



The nose is expressive and complex with hints of apricot, brioche and vanilla



The palate is full and fleshy supported by a beautiful freshness. The finish is long with notes of exotic fruit, vanilla and citrus



Crumble of vegetables, lobster and other crustaceans