

La Java * des grandes Espérances

Cabernet Franc
& Gamay

La Java des Grandes Espérances is the ideal wine for festive occasions! A blend of Gamay and Cabernet Franc grapes picked at perfect maturity, La Java is a delectable and generous wine for enjoying with friends that invites you to join the Grandes Espérances gaiety!

Vin de France

Grape variety : blend of Gamay 85% (light, soft fruity flavour) and Cabernet Franc 15% (robust, well-balanced). The grapes come from mature vines picked during the last week of October.

Production technical data : cold maceration for 4 days before fermenting at around 20°C to extract the fruit, pumping over on a daily basis until it is semi-fermented. Post fermentation maceration for one week, with micro-oxygenation during the maturing process, enabling the wine to fully develop.

Tasting notes : with a pretty ruby colour, the red from Grandes Espérances develops very fruity aromas of very ripe red fruit (strawberry, raspberry, etc.) that, on the palate, blend with slightly spicy. A very delicious, smooth and well structured wine with nice smooth tannin.

Perfect food pairings : sausage rougail, beef carpaccio, stone-grill or with a paschal lamb.

Serving temperature : 13 - 14°C

