

# 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



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET