

Vin de France

« *Les Vignes de JO* »



The story: Georges, the winegrower's grandfather planted these vines about 60 years ago. "Les Vignes de JO" is a wink to the past generations, who have worked so hard to offer us this heritage today.

Grapes : 60 % Grenache noir - 30 % Carignan - 10 % Caladoc

Terroir: Clay and limestone.

Age of vines: 10 to 60 years.

Area: 3 ha 50.

Viticulture: Organic farming. Ploughing and/or natural grass cover every other row, Cordon de Royat and Gobelet pruning. Compost of sheep for soil life.

Winemaking: De-stemming harvest. Indigenous yeast. Maceration during 7 to 10 days. Treading and pumping over. Matured 10 months in concrete tanks.

Tasting: Garnet color. Expressive nose with red fruits. Harmonious palate with small red berries and liquorice aromas. Lively tannins. Jo's wine is all about pleasure and delicacy.

Wine and food pairing: Aperitive, delicatessen, barbecue, tapas.

Aging capacity: 2 or 3 years



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