



DOMAINE  
**PERRÉAL**  
Le Jas - Rosé  
AOP/PDO VENTOUX - 2022

*Le Jas is a gourmet rosé wine, due to its volume and complexity. Its blend of majority Mourvèdre, as well as its vinification and aging, make it a unique rosé wine with medium aging potential 5 to 8 years. This cuvée is composed of a blend of plots which gives it finesse and elegance.*

**Food and wine pairing**

It is the ideal accompaniment to firm-fleshed fish, white meats and desserts.

**Tasting Note**

Quince, fat, mineral, beautiful density on a smooth finish.

**Blend and grape variety:** 50% Mourvèdre, 50% Syrah  
**Locality :** Le Jas (Syrah), Ravin de Bardoin (Mourvèdre)  
**Terroirs :** Ochreous sands (Le Jas), clayey marls (Bardoin)

**Yields and age of the vines:** 35hl/ha / 25 years

**Cultivation methods**

The vineyard is managed in organic agriculture and biodynamic preparation, to foster the living of the vine and the soil.

**Vinification and maturation**

The harvest is done manually in 20 kg boxes and systematically sorted. Le Jas is vinified and matured for 10 months without sulfites in 6hl concrete eggs and 500l new barrels. It is a 50% blend rosé and completed by direct pressing.

**Volume of alcohol:** 13%

**Production:** 1500 bottles

**Comment of Yves Beck**

**Author and wine critic among the 20 most influential in the world**

**Member of GlobalWineScore.**

*Subtle hints of quince, spices, and red berries in the bouquet of Le Jas 2022. With good density, the wine has body and benefits from the support of subtle tannins that provide structure and vigor. A delicious wine that pairs well with white meats.*

**Score: 90/100**

**Comments Maison Jancis Robinson :**

**Author and wine critic voted "World's Best Wine Critics 2024"**

Rich and creamy, with nougat-like sweetness and hints of vanilla, cardamom and clove. Ambitious, gourmand and, as they suggest, it's likely to evolve with age.

**Score : 17 / 20**

