

Famille De Boel France 'Jasus Lalandii'

(Côtes-du-Rhône Blanc AOC)

100% Grenache Blanc

The 'Jasus Lalandii' comes from a small 40-year-old vineyard of bush vine Grenache Blanc in the Sothern Rhone valley. After a hand harvest, the grapes were brought to the cellar and saw a horizontal press with whole bunches so that a natural fermentation in stainless steel could begin. The fine lees were stirred often to give great texture to the wine. After only a second racking in February, and a small dose of SO₂, the wine was bottled in March for an April release. Brilliant aromas of jasmine, honeysuckle, and a touch of iodine, lead to a very round mouth feel that has a mineral driven freshness, a yeasty quality, and an overall scrumptious texture.



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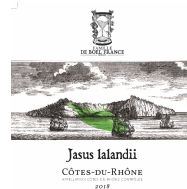
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