



Le Jaja de Jau

IGP Pays d'Oc Cabernet Sauvignon

In old French slang, "Jaja" is a word for pleasure and easy drinking wines. It's describe an everyday wine, that we are sharing during the famous "apéritif".

The label of this emblematic cuvée was created in the 80's by Ben Vautier, an internationally renowned artist and close friend of Sabine Dauré (the owner of Château de JAU). The label design remains unchanged since then and has seduced the palates of wine lovers on all continents.

Today, at Jau, we are perpetuating this heritage and offering the best of our knowledge and sun-drenched terroirs in these iconic bottles. Well-balanced and delicious, the single-variety cuvées that make up the Jaja de Jau range are a tribute to Jau's legendary generosity. The spirit of our wines is fresh, unpretentious, approachable, relatively low in alcohol (about 12% ALC), with well-balanced acidity making them ideal for pairing with food or enjoying on their own.

Enjoying Jaja wines upon release is optimal.

To embrace it, you have to taste it !

Grape varieties

100% Cabernet Sauvignon

Vinification

The vinification process for the reds is very traditional. The grapes are destemmed then left to macerate for around 2-3 weeks with a controlled temperature to preserve all the aromas. During this time our only extraction work involves pumping over daily to release the full potential of the fruit. The grapes are then pressed. After fermentation the wines are racked again, then cooled to ensure optimal stability in the vat.

Tasting notes

Beautiful dense colour with light violet tints. The bouquet reveals fruity aromas of blackcurrant, blueberries and plums, accompanied by spicy notes of peppery spices and aromatic plants from the garrigue. With an attack that is both supple and aromatic, it is round on the palate. Intensely fruity and subtly spicy.

Food and wine pairing:

A great companion to red meat and roasted vegetables

