

Le Jaja de Jau



IGP Pays d'Oc SYRAH 2023

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 5 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% Syrah

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

Jaja Syrah is a quintessentially Mediterranean expression of the grape, with tons of character. Generous and round, smooth tannins and a refreshing, mineral finish. The main aromas are red berries, liquorice and violet, secondary spice notes.

Food and wine pairing

Very versatile when it comes to food pairings, it will go well with many foods from cold meat, pasta or pizza and to anything sizzling in your barbecue.

