

Le Jaja de Jau

Château de
Jau

IGP Pays d'Oc

Resolutely Mediterranean, without excess or caricature, JAU is a pioneering and landmark estate, known for:

- *its grill, the first winery restaurant in France, created in the 1970s*
- *its contemporary art space, which exhibits major artists every year*
- *its simple and modern label, which breaks the codes of the traditional wine world*
- *its wines, where freshness, fruit and balance come first.*

Grape variety 100% Viognier

Terroir Clay-silt soils

Winemaking *The grapes are harvested at full maturity, when they are deeply golden, almost grey, to achieve the best expression of the variety. Alcoholic fermentation takes place in stainless steel tanks with temperature control. A large proportion of the blend undergoes malolactic fermentation to gain aromatic complexity. Ageing on fine lees lasts 3 months.*

Tasting notes *In this wine, the variety expresses itself fully through its aromas of exotic fruits and yellow-fleshed fruits such as peach and apricot. Floral nuances can also be detected (acacia blossom). This is a powerful and luscious Viognier, yet balanced by a lovely freshness that makes it easy to pair for many occasions: aperitif, oily fish and exotic dishes. Serve well chilled.*

Ageing potential: *Drink within two years.*

