

LE VIN PORTE BONHEUR

GRIS-GRIS *rosé*



There have been more than 27 generations of the Jonquères d'Oriola family working as wine growers since 1485. The family is inextricably linked with the vine as well as with the equestrian world. We cultivate 95 hectares of vines spread across different properties between the south of Perpignan and Collioure in the Roussillon (South of France)



Région : Roussillon
 Appellation : AOP Côtes du Roussillon
 Blend : Gris-Gris, «Le vin porte bonheur»
 Colour : Rosé
 Grape varieties : Grenache Noir, Grenache Gris
 Closure : Available in screwcap or cork
 Terroir : Terroir of the quaternary terraces – hillside clay stony soils
 Sustainable agriculture certified HVE3 (High Environmental Value)
 Contents : 75cl, 150cl, 300cl



PRODUCTION METHODS

Pneumatic pressurisation,
 Fermentation at low temperature,
 Ageing on fine lees in tank

TASTING - ELEGANT & INTENSE

Appearance : Pale rosé

Nose : Red crunchy fruits (strawberry, redcurrant)

Palate : A festive feast wine! A full and round attack, with aromas of white fruits. A fresh elegance.

SERVICE

Temperature of service : 10°C

Keeping : 3 years – to enjoy in its youth



GRIS-GRIS RANGE



JONQUÈRES D'ORIOLA
 VIGNOBLES