

ANG

JAS DES OCRES

VIN DE PAYS

RED



Jas des Ocres is a wine estate bathed in Provencal sunshine at the foot of Mont Ventoux. In its authentic plots, the vines grow and ripen under the watchful eye of the winemaker who supervises his vineyard. His work respects the earth and his vines, allowing him to find the balance that will bring out the full potential of the terroir.

TERROIR

Our plots enjoy the Mediterranean climate and relatively cool temperatures thanks to the influence of Mont Ventoux. They are made up of brick-red clay soils rich in iron oxide and dotted with outcrops of mother rock, as well as sandy-clay soils scattered with sandstone rocks and stones produced by the erosion of safre.

WINEGROWING

From the pruning stage through to harvest time, the plots are tended according to the topography of the soils, the varieties and the climate. Emphasis is placed on the symbiotic relationship between the living, the mineral and the vegetal. All year round, samples are taken of the grapes, and they are tasted and analysed to monitor the evolution of the vines. To limit oxidation, the grapes are harvested in the cool of the early morning.

WINEMAKING & AGING

The harvest is destemmed and crushed before being transferred to the vat for fermentation without sulphur. We privilege the use of inert gases.

Natural yeasts are added to begin fermentation. Daily measuring, density monitoring, pumping over, punch-down, and temperature adjustments are defined for each cuvee. After the alcoholic fermentation, the maceration process is adapted to extract the colour and tannins from the grape skins. The free-run juice drawn off is transferred to a storage vat for the second phase of winemaking, reduction of the malic acid into lactic (malolactic) acid. Once this transformation is complete, the wine is racked to separate it from its lees. After an aging period, the wine is filtered before bottling, protected by a neutral gas (nitrogen).

TASTING NOTES

This cuvee is made with three varieties: Grenache, Syrah and Carignan. The wine is a brilliant, violet-red colour. It has an intense and persistent nose and, on the palate, there is great balance between acidity and fruit. A warm, powerful structure that develops a rich finish.

