

# Les Javelles

Artisans des vins du Sud de la France

Already recognized as specialists in the wines of Languedoc-Roussillon, our passion for the diversity in the region's grape varieties led us to create the «Les Javelles Cépave Rare» collection which is aimed at introducing wine lovers to a selection of heritage, forgotten, or little-known varieties that make up the viticultural heritage of southern France. These wines are the result of a long quest that allowed us to discover vineyards in which the vines thrive and flourish. We learned to determine their optimal yields and how to best vinify the grapes.



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## MALBEC



**Origin** Malbec, is said to have originated in France's Quercy region and the vineyards of Cahors. It was then introduced into the Gironde and Touraine regions around 1810. It resulted from a cross between Magdeleine Noire des Charentes and Prunelard. It is the main varietal used in the Cahors area of appellation as well as being cultivated in the Bordeaux region. It is also planted in Argentina and is currently very popular all around the world.

**Character** This early-ripening grape yields very fruity, aromatic, deeply coloured wines that are rich in tannins and well-suited to ageing. It is often used for the production of rosé wines. This rather capricious varietal needs to be able to reach full maturity. It expresses its full potential when grown in poor soils. Although it can produce 80 to 100 hectolitres per hectare, it produces its best quality wines when yields are limited.

**Terroir** Malbec is rare in the Languedoc region. However, we discovered two very different vineyards whose 30-year-old vines produce low yields of high quality grapes. These vineyards, whose surface area is approximately one hectare, are located:

- in the Languedoc area of appellation where the earth is very warm and strewn with galets (rounded stones). These grapes give depth and colour to the wine.
- in the cool, deep soils of La Malepère in the western part of the Aude department. The grapes, with their tangy red berry flavour, lend finesse and freshness.

**Vinification** The grapes are harvested by hand and vinified in stainless steel tanks under monitored temperatures. Traditional maceration lasts 15 days. 10% of the wine is aged in new oak barrels for added complexity.

**Tasting Notes** This elegant, ruby coloured wine tinged with red boasts a spicy nose with hints of liquorice and notes of red and black fruit. It is soft and well-structured on the palate with solid fruity flavours and fine tannins that give this wine its elegant length.

**Food-wine pairing** This Malbec is the ideal match for Mediterranean cuisine (ratatouille), pizza, couscous and tagines, as well as assorted deli meats, cheeses and grilled red meats. It is also delicious with chocolate. Serve at 16°C.