



Jean[®]

By JEAN LORON

Sharing and Authenticity

Varietal: Gamay Noir

Soil: The vines producing Jean are primarily planted on the hills located near Lyon. Their roots are anchored deep in granitic rocks formed more than 320 million years ago. Gamay Noir could not ask for a better well draining and airy soil in which to grow than this cradle of granite.

Wine-making: Grapes from specific plots are selected for their perfect ripeness. This rosé is produced with direct pressing in an inert atmosphere to avoid any oxydation and to keep a fresh colour and must.

Tasting: Jean is a rosé of pleasure to share with friends. The nose is intense, offering the typical freshness of Gamay grape. It develops small red fruits aromas (redcurrant, raspberry) with a touch of blackcurrant and notes of white flowers such as accacia.
The mouth is refreshing, easy to drink and fruity.

Pairing: To drink as an aperitif with tapas, or with simple and generous dishes such as pizzas, croque-monsieur, a barbecue, tomato based pasta dishes or a fruit salad.

Jean loves the simple moments, beautiful and true, sharing and conviviality.



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