

VINO FINO

Explore a World of Wine

LES JAMELLES CLAIR de ROSÉ 2022



Original price was: \$22.99. ~~\$18.99~~ Current price is: \$18.99.

Quintessence Rosé



Product Code:	7482	Closure:	Screw Cap
Country:	France	Unit:	Each
Region:	Languedoc-Roussillon	Volume:	750ml
Sub Region:	Vin de Pays d'Oc	Alcohol:	12.5%
Style:	Rosé	Grape:	Grenache, Cinsault
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - New World Wine Awards 2023

Gold Medal - Sakura Japan Women's Wine Awards 2023

Another excellent, well priced Rose from Les Jamelles. From the Languedoc region along the Mediterranean coast of the South of France the "Clair de Rose" is part of the winery's "Classique" range and sits above the Petite we have featured previously.

Winery notes (2022 Vintage)

"Clair de Rose" embodies the quintessence of a Les Jamelles rosé, though, exceptionally, it is a blend of two grape varieties, Grenache and Cinsault. The result is a subtle wine that is well balanced: elegant and delectable, floral and fruity, fresh and round on the palate. Doted with lovely pale pink colour, Les Jamelles Clair de Rose is perfectly balanced, fresh, lively and round, with floral and fruity aromas of raspberry and grenadine."

5 Stars & 94/100 Sam Kim, Wine Orbit, October 2023 (2022 Vintage)

"Pale pink in colour, it's delicately aromatic on the nose with Gala apple, citrus peel and strawberry nuances, followed by a finely textured palate that's pristine and juicy. Elegant and poised with a fabulous long refreshing finish. At its best: now to

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2025."

90/100 Cameron Douglas MS, July 2023 (2022 Vintage)

"Bright, super fresh and fruity bouquet laced with aromas of fresh red and white strawberry, a whisper of saffron and spice and wet stone mineral quality. Flavours on the palate mirror the bouquet with a seamless mix of fresh berries and minerality, crisp acid line and refreshing mouthfeel. Lots to like with this example, straightforward, balanced and well made. Ideal as an aperitif or wish sashimi. Best drinking from 2023 through end of summer 2025."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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