

# VINO FINO

Explore a World of Wine

## LES JAMELLES CLAIR de ROSÉ 2023

HOT  
PRICE



GOLD

VINO  
VALUE

Original price was: \$21.99. ~~\$17.99~~ Current price is: \$17.99.

TOP  
SELLER



### 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 - Sakura Japan Women's Wine Awards 2024

Another excellent, well priced Rose from Les Javelles. 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 (2023 Vintage)

"Clair de Rose" embodies the quintessence of a Les Javelles 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 Javelles Clair de Rose is perfectly balanced, fresh, lively and round, with floral and fruity aromas of raspberry and grenadine."

#### 89/100 Cameron Douglas MS, November 2024 (2023 Vintage)

"Fragrant, floral and lifted bouquet with scents of white flowers and wet stone minerals, fruits scents of apple and citrus with a touch of raspberry bush. A crisp and dry wine on the palate with plenty of salivating acidity, delicate fruit flavours and a light chalky texture. Well made and ready to drink from day of purchase through end of summer 2026."

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Reviews for the 2022 vintage below...

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**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 2025."

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## 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