

VINO FINO

Explore a World of Wine

LES JAMELLES REFLETS SECRETS ROSÉ 2024

VINO
VALUE



\$22.99

Product Code:	31334
Country:	France
Region:	Languedoc-Roussillon
Sub Region:	Vin de Pays d'Oc
Style:	Rosé

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	Grenache, Mourvèdre, Cinsault, Syrah



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2024 Vintage)

"For 25 years, I have been exploring the Pays d'Oc, with the absolute certainty that the region has all it takes to produce the best rosés in France. With that ambition at heart, I created Reflets Secrets : a signature rosé with a special touch, which is mourvèdre. All of the skills and know-how at les Jamelles, in terms of terroir identification, wine-making and blending, have contributed to the creation of this exceptional rosé.

To create Reflets Secrets the choice fell on 3 specific terroirs of Pays d'oc : the Béziers coastline which, under the influence of the Mediterranean climate, brings roundness and richness to the wines ; the sandy soils of the Etang de Thau, which bring freshness and minerality and the clay-limestone soils of the Narbonne hillsides, which provide structure to the wine.

With a very beautiful pale pink colour, Reflets Secrets rosé reveals an expressive and complex nose of delicate floral notes of rose, fresh red fruits, raspberry and cherry, mixed with citrus notes (grapefruit, orange zest) and a touch of pepper and verbena. The palate is round, ample and delicious and offers by a perfect balance between aromatic richness and liveliness. The finish is long and very fresh, enhanced by delicate notes of grapefruit and yuzu."

Reviews for the 2023 vintage below...

5 Stars & 94/100 Sam Kim, Wine Orbit, November 2024 (2023 Vintage)

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"Elegantly fruited and delicately fragrant, the bouquet shows apricot, lemon peel, melon and subtle flinty notes, leading to a finely flowing palate that's juicy and linear. Splendidly structured and harmonious with a lengthy, crisp finish. At its best: now to 2026."

90/100 Cameron Douglas MS, November 2024 (2023 Vintage)

"A delicate, light, generous and fruity wine with a bouquet and palate of light red berries and red apple, some tropical fruits and red tea ideas. Crisp and dry, balanced and well made with a decent acid line and length. A complete wine with best drinking from day of purchase through end of summer 2026."

4 Stars Cuisine, NZ & International Rose Tasting Jan/Feb 2025 (2023 Vintage)

"A light but expressive and complex nose with raspberries, orange citrus, rose petal and dried herbs. The palate is fresh and approachable with nice freshness and an attractive long, dry and refreshing finish."

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