

VINO FINO

Explore a World of Wine

LES PETITES JAMELLES ROSÉ 2022



Original price was: \$19.99. ~~\$15.99~~ Current price is: \$15.99.

One sip of this refreshing Rosé and you'll be transported to the South of France



Product Code:	2571	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, Carignan
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Gold Medal - Gilbert & Gaillard International Challenge 2023

From the South of France where they know a thing or two about making the perfect Rosé for summer sipping. Les Petites Javelles comes with a Gold Medal, so you can be assured of the quality - and then look at the price!

Winery notes (2022 Vintage)

"This wine was crafted mainly from Grenache and Carignan grapes from several carefully selected terroirs in the Aude department, where the hot, dry, and extremely sunny climate allows for optimal ripening of the grapes.

With its pale pink colour, this wine is brilliant in aspect. It is extremely fruity and fragrant, with powerful aromas of strawberry, sour cherry and grenadine along with citrus notes (pink grapefruit). It is extremely fresh and easy-drinking, bold, round and long on the palate with flavours reminiscent of fruit drop candies, peach and redcurrant, finishing on a note of grapefruit."

VINO FINO

Explore a World of Wine

5 Stars & 93/100 Sam Kim, Wine Orbit, January 2024 (2022 Vintage)

"Fine and poised, the wine shows white flesh stone fruit, lemon pith, apple and sweet strawberry aromas, followed by an elegantly flowing palate that's focused and linear. Beautifully composed and structured with a lengthy, crisp-dry finish. At its best: now to 2025."

89/100 Cameron Douglas MS, November 2023 (2022 Vintage)

"Flavours of apricot and mineral, some saffron and white spice, granitic soil moments and strawberry. Crisp and just dry with a whisper of residual sweetness. No tannins, medium+ acid line, a balanced, well made and ready to drink wine. Best 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

© 2024 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021