

# La Java des grandes Espérances

*La Java des Grandes Espérances is the ideal wine for festive occasions ! Made of a blend from Gamay and Cabernet Franc harvested at their best maturity in Touraine in the Loire valley, La Java des Grandes Espérances is a “buddy wine”: generous and lively.*



**Grape variety :** Blend of Gamay 85% (light, soft fruity flavour) and Cabernet Franc 15% (robust, well-balanced). The grapes come from mature vines picked during the last week of October.

**Vinification/Maturing :** Cold maceration for 4 days before fermenting at around 20°C to extract the fruit, pumping over on a daily basis until it is semi-fermented. Post fermentation maceration for one week, with micro-oxygenation during the maturing process, enabling the wine to fully develop.



**Tasting notes :** With a pretty ruby colour, la Java des Grandes Espérances develops very fruity aromas of very ripe red fruit (strawberry, raspberry, etc) that, on the palate, blend with slightly spicy. A very delicious, smooth and well structured wine with nice smooth tannin.



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET