



Jadis Rosé 2014

CUVEE :	Jadis
COLOUR :	Rosé
APPELLATION :	A.O.C. Côtes de Provence
GRAPE VARIETIES:	80% Grenache, 10% Syrah, 10% Cabernet Sauvignon
YIELD:	30 hl/ha (approx.1.8 tons/acre)

TERROIR & VINES:

Château Grand Boise benefits from a very unique terroir, with its high altitude vineyards ranging from 900 ft to 2000 ft. 80 parcels, spread over 1,200 acres of land, representing 84 acres of planted vines.

80% of the vines are north facing, planted on clay and limestone soils. The other 20% are south facing and planted on pink marble soils.

A troop of 300 sheep, honeybees, horses and chickens, have recently joined the team to contribute to our natural farming philosophy.

To preserve this delicate balance our vines are **certified organic** since 2010.

This **exceptional terroir** brings freshness, depth and complexity to our wines.

PLOT:

Jadis is made from 3 plots of Grenache, Syrah and Cabernet Sauvignon. The vines are between 10 and 60 years old producing an ideal balance between yield and concentration. All three plots are north facing, Grenache and Syrah at 1600 ft. on **limestone and pink marble** and Cabernet on limestone and clay at 1300 ft. the blend of the three terroirs adds **incredible complexity** to the wine. Hot during the day and cool at night, the grapes are **perfectly balanced** in sugars and acidity.

WINEMAKING:

The grapes are harvested early in the morning at ideal maturity.

Jadis Rosé is made from **Direct Press**, fermented in stainless steel tanks and in two 500l oak casks. The wine in the 500l casks then ages on lees for 5 months adding richness and texture to the blend.

Blending and bottling are done in March.

TASTING NOTES:

A complex rosé with notes of wild strawberries, violets and orange peel, with a hint of saffron. Fresh and generous in mouth.

FOOD & WINE PAIRINGS:

Lacquered duck breast with cumquat, Saffron risotto

