

Cuvée Jean-Paul

Region:
Côtes de Gascogne

Grapes:
Cabernet Franc, Merlot, Tannat

ABV:
12.0%



What:

Cuvée Jean-Paul French wines are carefully blended so they remain as consistently characterful as they were at the beginning, back in 1984

Where:

A classic bistro rosé. Crafted from grapes grown in the vineyards of Gascogne, South West France. This cuvée is made of equal parts Cabernet Franc and Merlot with a touch of the local Tannat grape to add body. Separate vinification captures the signature flavors and textures of each variety followed by careful blending to achieve a crisp, refreshing wine with the perfect pink hue.

Food Pairings:

Ideal as an apéritif or can easily be matched to an antipasti platter, shellfish such as grilled prawns or tomato based pasta dishes.

Tasting Note:

An easy drinking fresh rosé with real character. Aromas of crushed berries, such as soft white and red currants, with appealing fruit flavors. Dry, with a burst of fruit and a refreshing finish.

Barcode:
3430560009248

Sales Info:
750ml ,Case12 ,31.57 lb.

Palletization:
70 Cases / 5 Layers

