

TECHNICAL SHEET

LA JALOUSIE

**BEVERAGE BASED ON DEALCOHOLISED WINE
2023**

Fruity, Velvety, Well-Balanced



Soil: Clay-gravel slopes

Density: 4500 vines/hectares

Average age of vines: 35 years

Viticulture : Managed grassing of the vine rows or mechanical ploughing of the soil in order to preserve biodiversity. Leaf stripping. Harvesting with a sorting of the grapes.

Vinification : The grapes are harvested at their maximum aromatic potential. Maceration of the berries under inert gas to capture the best of the grape skins, followed by delicate, fragmented pressing. Clarification of the must, followed by alcoholic fermentation at a controlled temperature (18°C).

De-alcoholisation under vacuum at low temperature, preserving the wine's structure and aromas.

Blend : 100% Merlot

Alcohol % : <0.2% vol

Tasting Notes :

The nose has expressive aromas of strawberries and plums. The palate is supple, with red fruit and lots of sweetness.

Consumed before the end of 2026



VIGNOBLES
JALOUSIE BEAULIEU

FAMILLE PERSON DEPUIS 1910

ONE FAMILY, ONE AMBITION, STRONG VALUES

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