

CUVÉE  
**JEAN-PAUL**

PRODUIT *de* FRANCE

2022



CUVÉE  
**JEAN-PAUL**  
PRODUIT de FRANCE  
**Rouge**

CUVÉE  
**JEAN-PAUL**  
PRODUIT de FRANCE  
**Demi-Sec**

CUVÉE  
**JEAN-PAUL**  
PRODUIT de FRANCE  
**Sec**

CUVÉE  
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**Rosé**

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**Rouge**

*Cuvée Jean-Paul French wines are carefully blended so they remain as consistently characterful as they have always been.*



A classic bistro red. Grenache and Syrah from the vineyards of meridional France. Classic vinification with temperature-controlled fermentation to gain immediate fruit flavours and maceration between 5 to 10 days before pneumatic pressing. The grapes and winemaking expertise work together to produce this dependably delicious drop.

*Ample rich fruit and an appealing herbal freshness. The palate is lusciously textured with plum, strawberry and a touch of spice. Uncomplicated and deliciously drinkable yet serious enough to accompany food.*

Drink with hearty food such as grilled meats and casseroles or lighter options such as pizzas and mature, hard cheeses.

Region / Country	IGP Méditerranée
Grapes	Grenache and Syrah
Winemakers	Julien Dugas
Allergens	Contains Sulphites



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**Sec**

*Cuvée Jean-Paul French wines are carefully blended so they remain as consistently characterful as they have always been.*



A classic, crisp bistro white. Carefully selected Colombard and Ugni Blanc from the vineyards of Gascony in South-West France are first cooled before undergoing maceration on the skins for 10-15 hours. Gentle pneumatic pressing and cold settling help to preserve the natural fresh aromas followed by time on the fine lees to add a touch of texture before blending the final cuvée.

*A deliciously bright and aromatic dry white. A fresh nose of lime, basil, freshly cut green grass and guarvas. The medium-bodied palate continues with more grapefruit, subtle passionfruit and zingy lemon.*

Ideal as an apéritif or with fish and chips, simple vegetable or salad dishes.

Region / Country	IGP Gascony, France
Grapes	Colombard and Ugni Blanc
Winemakers	Samantha Bailey
Allergens	Contains Sulphites



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**Rosé**

*Cuvée Jean-Paul French wines are carefully blended so they remain as consistently characterful as they have always been.*



A classic bistro rosé. From the vineyards of Gascogne in the southwest of France, this cuvée is made of equal parts Cabernet Franc and Merlot with a touch of the local Tannat grape variety to add body. The secret of the winemaking is to capture all the delicate aromatics and flavours of the red grape varieties, but then to cool vinify the pale-coloured juice with all the expertise of white wine vinification to create a crisp, refreshing and easy drinking wine.

*Aromas of crushed berries (soft white and red currants) and appealing fruit flavours. Dry, with a burst of fruit and a refreshing finish. This is a friendly, fresh rosé with real character.*

Enjoy chilled as an aperitif, with grilled vegetables or sushi.

Region / Country	IGP Gascony, France
Grapes	Cabernet Franc, Merlot & Tannat
Winemakers	Samantha Bailey
Allergens	Contains Sulphites



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**Demi-Sec**

*Cuvée Jean-Paul French wines are carefully blended so they remain as consistently characterful as they have always been.*



A classic bistro white with an off-dry twist. Colombard and Ugni Blanc from the vineyards in the South-West of France are carefully selected to offer this aromatic and dependably delicious drop. The grapes are cooled then undergo maceration on skins for 10-15 hours before pneumatic pressing and decanting to clear juice. An additional level of residual sugar is permitted for the Demi-Sec to give a more rounded palate in comparison to the Sec.

*A rich, round expression of Colombard and Ugni Blanc that will delight. Apricot, honey and lemon aromas make this an easy-going aperitif or a companion to a whole range of dishes.*

To drink on its own, with a goat cheese salad or grilled fish.

Region / Country	IGP Gascony, France
Grapes	Colombard and Ugni Blanc
Winemakers	Samantha Bailey
Allergens	Contains Sulphites

