



## Les Clauzes de Jo Rosé

AOP Languedoc

A distinctive rosé with added finesse from aging in oak. The wine is a tribute to Jo, the winemaker's father, and honors his legacy of crafting fine wines in the terroir of Saint Georges d'Orques.

**Grapes:** 50% Cinsault, 50% Mourvèdre

**Alcohol:** 14.5% by volume

**Production:** 3000 bottles

### Winemaking:

From vines that are 15 years old, the grapes are handpicked early in the morning and quickly brought to the winery. Cinsault and Mourvèdre are vinified separately, and the desired color is obtained approximately 4 to 6 hours after maceration. After clarification, the wine undergoes fermentation in used French oak barrels, and remains there for 6 months aging on fine lees. The wine is blended after tasting and just before bottling.

### Tasting Notes:

A gastronomic rosé, rich, elegant and of strong character. Lovely pale pink in color, the wine has intense berry aromas. Strawberry, raspberry and Rainier cherry flavors are enhanced with a hint of toast and subtle Mediterranean herbs.

### About Domaine Belles Pierres:

Domaine Belles Pierres is located in the village of Murviel les Montpellier, in the terroir of Saint Georges d'Orques in the Languedoc. Owner and winemaker Damien Coste continues the tradition of his father Joseph ("Jo"), with high quality, small production Rhône-style wines made entirely from handpicked grapes. The 20 hectares of vineyards are set on rolling hills with silica-rich limestone and marl soils, and are influenced by the nearby Mediterranean. It is said the wines of Saint Georges d'Orques were the favorite of Thomas Jefferson; more recently the wines of Domaine Belles Pierres have been enjoyed by French presidents and visiting dignitaries, and are stocked in the cellar of the Élysée Palace.



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