



Wijnfiche

Château de Jau – Or Ange | Vin de France | BIO France (Frankrijk) – 2022

Domain

Château de Jau

The Jau Abbey has a long history. It dates back to the 12th century when it was founded by Cistercian monks. Between the 15th and 19th centuries, the estate was owned by the Xopi family who held high positions in French society (the family supplied the rector of the University of Paris). It was Catherine Xopi who took the initiative to build the castle after the French Revolution. Next to the castle, the 300-year-old mulberry tree is still a legacy of this period. This mulberry tree is the emblem of Château de Jau.

In 1973, Jean and Bernard Dauré bought the estate and began replanting and renovating the château. Both visionaries soon focused on producing quality wine and cranked up the oenotourism. Today, Bernard's children run the estate: Estelle and Simon. With their decision to steer the vineyard in an ecoic direction, they are following Château de Jau's long tradition: building on a rich historical and cultural past to ensure a prosperous future with innovative solutions.

Vinification

The grapes are harvested at perfect maturity to obtain a juicy and expressive fruit. The orange wine is a white maceration wine. For the vinification, the white grape must is left in contact with the skins, pits and stalks for a few days. This type of vinification undeniably gives freshness and strength to the grape varieties. The wine is aged for several months on its fine lees in stainless steel tanks before bottling at the beginning of the year.

Taste

Light golden colour. On the nose and in the mouth, this wine has an atypical aromatic register: black tea, light spices, gingerbread, honey, candied citrus fruits, orange zest. Very light tannins that leave an impression of freshness, subtle acidity.

Food pairing

Tapas | Fish - Mediterranean method | Salad - spiced and provençal | Asian kitchen | Aperitif

General information

Grape varieties: Muscat, Viognier, Petit Manseng, Chardonnay

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 10-12 °C

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