Les Jamelles

IGP Pays d'Oc

CABERNET – MERLOT

GRAPE VARIETY

60% Cabernet Sauvignon – 40% Merlot

TERROIR(S)

The grapes are mainly sourced from two terroirs: the *foothills of the Montagne Noire*, north of Carcassonne, for freshness and spicy notes, and the *Aude River plain* whose grapes lend length and structure to the wine.

VINIFICATION

The grapes are harvested at their peak of ripeness, in early October. Alcoholic fermentation takes place in temperature-controlled tanks and is followed by a long maceration period that lasts 2 to 3 weeks. The devatting and pressing follows; we keep only the free-run juice and the juice from the first pressing. Malolactic fermentation takes place in tanks and clarification of the must is slow, lasting until February due to the winter cold. The wine is then transferred to barrels and aged at length for several months. Catherine Delaunay selects only the finest barrels of wine when she sets about composing her blend for this Cabernet-Merlot Sélection Spéciale.

TASTING

Endowed with lovely crimson colour, this Les Jamelles Cabernet-Merlot boasts an intense, complex nose of ripe raspberry and blackcurrant, sundried tomatoes, pink peppercorns and coffee. On the palate, its velvety tannins voluptuously fill the mouth. This wine is round, fleshy, pleasingly powerful and impeccably mellow.

FOOD & WINE

Serve at 16°-17°C, with a beef rib roast or steak, duck breast or a rabbit or wild boar terrine. Catherine particularly likes to pair it with a rack of veal with chanterelle mushrooms, or roast duck with turnips and grapes.

www.les-Jamelles.com

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