

Les Jamelles

IGP Pays d'Oc

CABERNET SAUVIGNON



Rich, spicy, complex, with real personality... This Cabernet Sauvignon boasts all of the character traits of this celebrated grape variety along with interesting notes that are linked to its various terroirs of origin.

GRAPE VARIETY

100% Cabernet Sauvignon

TERROIR(S)

The grapes come from four meticulously selected terroirs: *the environs of Narbonne* to lend richness and opulence to the wine; the *Aude River plain* for length and structure; those from the *slopes of the Orb Valley* contribute velvety tannins, richness and complexity; and finally, the *western Aude department*, under whose oceanic influence freshness dominates. Subtle blending allows the cuvées from these four terroirs to yield an elegant, complex wine with pleasing velvetiness and lovely length on the palate.

VINIFICATION

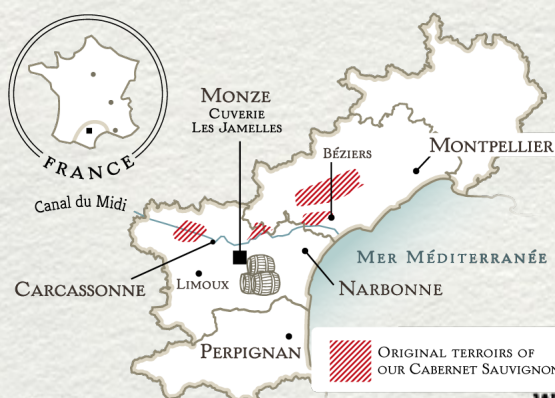
The grapes are completely destemmed. Maceration, under monitored temperatures, is long and includes several pump-overs. Following malolactic fermentation, the wine is aged in tanks for approximately 6 months. A small portion of the cuvée is aged in oak barrels.

TASTING

Featuring beautiful deep red colour, Les Jamelles Cabernet Sauvignon reveals flavours of red fruit (blackcurrant, strawberry) combined with a refreshing, slightly green note (fresh peppercorns, typical of the varietal) and spicy flavours (cinnamon, mint, honey). The finish boasts subtle woodiness (with aromas of cedar, oak and walnut). The tannins are soft and silky.

FOOD & WINE

Serve at 17 - 18°C with traditional dishes such as shepherd's pie, gratins, beef and vegetable stew, grilled meats, or rack of lamb. Catherine Delaunay particularly recommends serving it with cassoulet, the Languedoc's emblematic dish.



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