Les Jamelles

IGP Pays d'Oc

CARIGNAN – LE BEILLOU

GRAPE VARIETY
100% Carignan

TERROIR(S)
This Carignan comes from century-old vines planted in soil composed of layers of clay and eroded rocky outcrops in the southwestern Minervois region. The roots of these old vines plunge deep down to reach the moisture they need to ensure that the grapes ripen slowly and evenly.
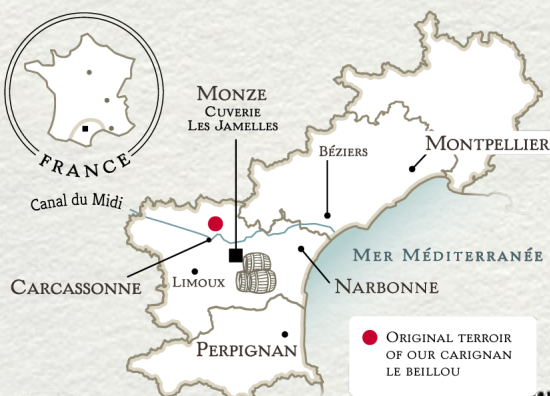
VINIFICATION
The grapes are handpicked and collected in small crates in early October, once the grapes have fully matured. They are then sorted on a vibrating table. Half of the harvest is vinified uncrushed and with stems intact in 50-hl wooden vats for 15 days without sulphur, then finish their fermentation after the still-sweet grapes are pressed. The other half of the grapes are destemmed and undergo traditional vinification, also in 50-hl vats, where they macerate for one month without the addition of sulphur, which is added only once malolactic fermentation is complete. The wines are aged in 228-litre oak barrels and 550-litre casks until the following summer.

TASTING
This Carignan offers an exquisite variety of aromas and flavours: dark fruit (blueberry, blackberry), floral notes (elderflower) and a spicy finish (pepper) with a delicate hint of menthol. Its length on the palate and pleasing freshness are a lovely surprise. Rich and opulent, this cuvée offers a gorgeous expression of this challenging varietal.

FOOD & WINE
This Carignan may be enjoyed as an accompaniment to salt pork with lentils, Bolognese-style lasagne, game, wild boar stew or filet of venison with cranberries, or alongside a cheese platter. Vegans should try it with roasted spiced kuri squash atop quinoa. For a more exotic suggestion, pair it with chilli con carne or pork in sweet and sour sauce. Serve at room temperature (16°-18°C). The wine may be carafed ½ to 1 hour before serving.

FRANCE

Canal du Midi

MONZE
CUVERIE
LES JAMELLES

BÉZIERS

MONTPELLIER

CARCASSONNE

LIMOUX

NARBONNE

Mer Méditerranée

PERPIGNAN

● Original terroir of our carignan le beillou