Les Jamelles

IGP Pays d'Oc

CINSAULT

Les Jamelles Cinsault rosé is celebrated for its fruit, freshness and candy notes.

GRAPE VARIETY

100% Cinsault

TERROIR(S)

The grapes used to craft this Cinsault are sourced from three terroirs: those along the *coastal region near Béziers*, where the hot climate and proximity to the sea lend roundness and freshness, while the grapes from the *Herault Valley's mid-slope vineyards* add richness, and finally those from the *environs of Narbonne* give opulence to the blend.

VINIFICATION

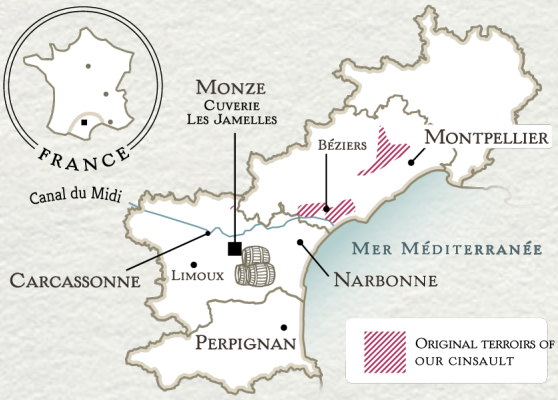
The grapes are pressed immediately after being harvested. The must is cold settled and fermentation takes place under monitored temperatures (maximum 15°C). There is no malolactic fermentation. The wine is bottled relatively early.

TASTING

With its typical gorgeous pale pink colour and brilliance, Les Jamelles Cinsault is extremely fruity and aromatic, revealing scents of candy, raspberry, strawberry and grenadine, along with floral nuances (rose). On the palate, a slight touch of carbonic gas at the start (like a wine aged on the lees) gives freshness. It is very appealing, easy drinking, with a remarkably well-balanced palate that allies roundness and length with acidity and freshness.

FOOD & WINE

Serve well chilled (8°C), as an aperitif, with salads, braised or grilled meats, stuffed peppers, pasta or cheeses, such as Cantal. Catherine Delaunay particularly recommends pairing it with a salad of peppers and anchovies, eggplant caviar, or a salad of violet artichokes.



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