

Les Jamelles

IGP Pays d'Oc

CLAIR DE GRIS



Grenache Gris is a very rare grape variety in the Languedoc region. The fruit is slightly pinkish in colour, which is extremely uncommon. It yields wines that are very pale in colour with light grey highlights. This is what gave the name to this Les Jamelles cuvée: Clair de Gris.

GRAPE VARIETY

100 % Grenache Gris

TERROIR(S)

Some of the grapes come from our own vines in Ouveillan, halfway between the Montagne Noire and the Mediterranean coast, in *the environs of Narbonne*. The soil composed of limestone and loamy clay and is strewn with rounded stones. In summer, the soil is very hot and proximity to the sea ensures that the roots remain cool, guaranteeing good balance between sugar and acidity. The rest of the grapes come from the *Herault Valley's mid-slope vineyards*. This very hot zone, also influenced by the Mediterranean Sea, encourages the production of rich, opulent wines.

VINIFICATION

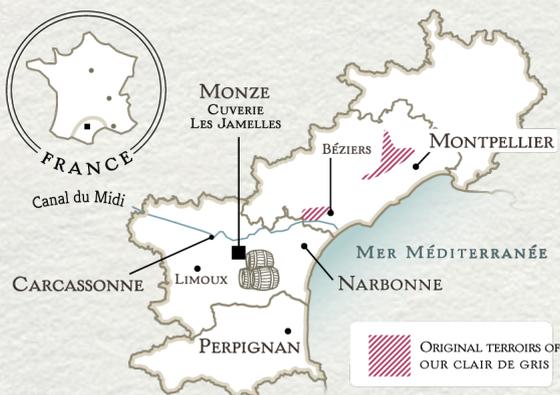
The grapes are harvested very early in the morning and are pressed immediately. A pneumatic press is set up in the middle of the vineyards during the harvest so that skin contact between the fruit and must is kept to a minimum in order to obtain very pale colour and preserve fruitiness. Slow fermentation at low temperatures results in pure aromas and flavours, along with perfect balance on the palate.

TASTING

The nose features a very delicate floral scent of rose along with aromas of red fruit (raspberry) and a touch of citrus. A nuance of gunflint gives this elegant rosé a mineral aspect that is also found on the palate, which starts off clean and fruity, boasting pleasing tautness and minerality. This is a well-balanced wine with remarkable length, ending on a saline note that leaves a sensation of freshness on the palate.

FOOD & WINE

Serve chilled as an aperitif with tapas, or over the course of a summer meal that includes marinated vegetables (eggplant, peppers), fritters or tempura (zucchini flowers, eggplant, calamari or prawns), as well as grilled prawns or fish. Catherine Delaunay particularly recommends matching it with Provençal aioli – poached cod and vegetables served with garlicky mayonnaise, chicken with tarragon, a pissaladière or Mediterranean pizza. Or, why not try it with prawn risotto?



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