

Les Jamelles

JGP Pays d'Oc

GRENACHE NOIR - VALLÉE DE LA BOULZANE



GRAPE VARIETY

100% Grenache Noir

TERROIR(S)

This Grenache hails from a plot located near La Boulzane, a tributary stream of the Agly River, in the Haut-Roussillon. Planted in soil that is composed of stony black schist, the vines, which are over 80 years old, need to plunge their roots deep down in order to produce just a few incredibly concentrated bunches of grapes. Dry conditions and an altitude of 320 m allow the grapes to maintain good acidity.

VINIFICATION

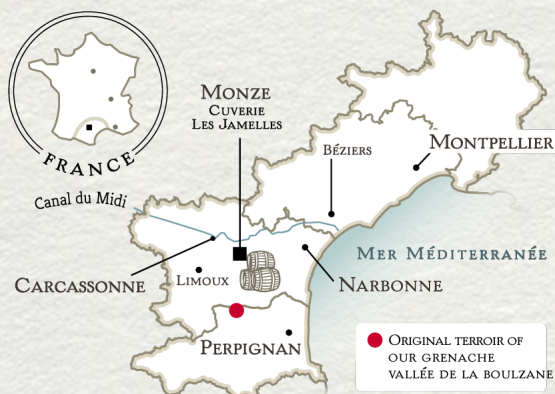
The grapes are handpicked, once the grapes have reached their peak of ripeness, in late september. They are completely destemmed before undergoing classic vinification with 2 daily pump-overs and long maceration in contact with the cap. The wine is aged in 53-hl wooden vats.

TASTING

This Grenache, with its fruity aromas and flavours, vegetal (gentian, marshmallow root) and empyreumatic (caramel) notes offers a full-bodied palate that combines both salinity and sucrosity underpinned by lovely peppery tannins. A pure and rather wild expression of this varietal!

FOOD & WINE

This Grenache may be paired with pigeon or roasted quail with pearl onions and grapes, osso buco or roasted veal chop, a fine selection of goat and sheep's milk cheeses. Vegans can match it with a cappuccino of mushrooms or a smoked tofu and vegetable crumble. For more exotic matches, try it with tandoori chicken with spiced rice or Peking duck. Serve at room temperature (16°-18°C). The wine may be carafed ½ to 1 hour before serving.



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