

Les Jamelles

IGP Pays d'Oc

GRENACHE ROUGE



Grenache is a grape variety that gives the best it has to offer when grown in a hot, Mediterranean climate. Our Grenache is round and fruity with gorgeous length on the palate. This is a pleasing, delightful wine that is perfect for informal meals.

GRAPE VARIETY

100% Grenache

TERROIR(S)

The grapes for this Grenache come from four meticulously selected areas: those from higher altitudes in the *foothills of the Pyrenees* lend richness to the wine; the grapes from *Montagne (mount) Alaric*, in the northern Corbières region contribute roundness and complexity; those from the *Aude River plain* lend length and structure; while the *Herault's Valley's mid-slope vineyards*, influenced by the Mediterranean, encourage good ripening of the grapes, lending warmth and opulence. Subtle blending allows the cuvées from these four terroirs to yield a wine with remarkable balance between richness and freshness.

VINIFICATION

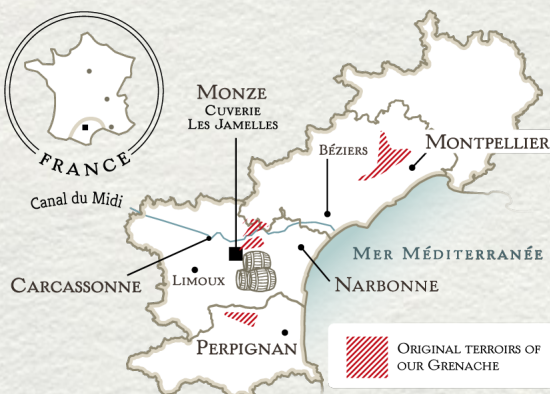
The grapes are picked at their peak of ripeness and the majority are completely destemmed. However a small portion is transferred to the tanks intact in order to preserve crisp fruitiness and is left to macerate for several months under monitored temperatures with regular pump-overs. The wine is then aged for 7 to 9 months, partly on oak, partly in tanks to preserve fruitiness.

TASTING

Crimson in colour with vivid highlights, Les Jamelles Grenache features an intense nose evocative of red fruit (raspberry) and notes of mild spices (cardamom). Very rich, very balanced on the palate, this wine is round and bursting with flavours of berry coulis (raspberry, strawberry, blueberry). Nuances of spices (fresh peppercorns) lend pleasing freshness to the overall tasting experience.

FOOD & WINE

Served at 17-18°C, this Grenache goes well with terrines, Mediterranean dishes, grilled meat (lamb) or meat with sauce. It may also be paired with a red fruit dessert. Catherine Delaunay suggests serving it with stuffed zucchini blossoms or vine leaves, alongside lamb and rice. Follow this with a selection of goat and sheep's milk cheeses, and for dessert, a fruit salad of berries, melon and vineyard peach.



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