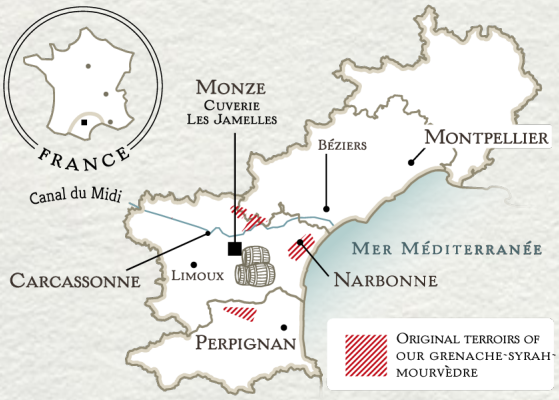
Les Jamelles

IGP Pays d'Oc

GRENACHE – SYRAH – MOURVÈDRE





GRAPE VARIETY

40% Grenache – 35% Syrah – 25% Mourvèdre

TERROIR(S)

The grapes hail from several terroirs, each contributing its specificities to the final blend: length and structure (vines on the *Aude River plain*), freshness and spicy notes (the *foothills of the Pyrenees* and the *Montagne Noire*), richness (the *Bages lagoon basin*, on the coast near Narbonne).

VINIFICATION

Some of the Grenache, Syrah – and occasionally Mourvèdre – grapes are handpicked so that the bunches can be macerated whole. After a long maceration period, alcoholic fermentation takes place before the grapes are pressed. The remaining Syrah, Grenache and Mourvèdre grapes are fermented in tanks under monitored temperatures before undergoing a lengthy maceration period that lasts 2 to 3 weeks. When the grapes are pressed, only the free-run and first press juices are used. Malolactic fermentation takes place in tanks and then wine is transferred to barrels in February where it is allowed to age at length. Some of the Grenache is aged in tanks so as to preserve a maximum of fruit. Catherine Delaunay then selects the finest barrels of wine to go into the composition of her blend, which is then allowed to rest for another few weeks after being bottled.

TASTING

With its beautiful deep red colour, this wine offers complex, intense aromas and flavours of crushed raspberry and orange zest underscored by notes of liquorice and cocoa.

FOOD & WINE

Serve at 17°C as a match for herb-scented leg of lamb, game or a cheese platter. Catherine Delaunay suggests pairing it with pork tenderloin with figs or a slow-cooked shoulder of lamb.

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