

# Les Jamelles

JGP Pays d'Oc

## MERLOT



A sure bet from the Les Jamelles range, our Merlot is a fruity, round, complex, elegant wine. It may be paired with all types of cuisines.

### GRAPE VARIETY

100% Merlot

### TERROIR(S)

To obtain a wine with perfect balance that is typical of its varietal, the grapes are selected from five terroirs: the flatlands in the *environs of Narbonne* and the *Aude River plain* lend richness, length and structure; those along the *coastal region near Béziers*, opulence and freshness; while the vines located on the *slopes of the Orb Valley* and the *Herault's Valley mid-slope* vineyards contribute roundness, velvety tannins and freshness to the final blend.

### VINIFICATION

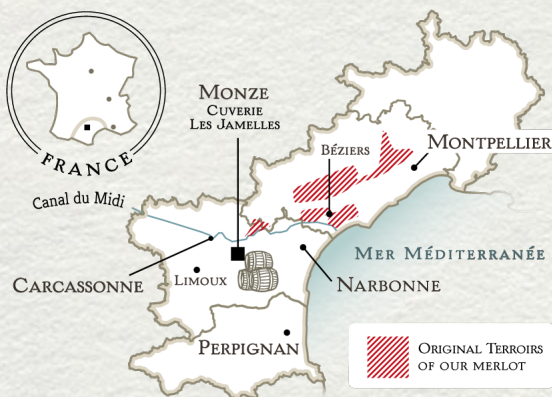
Maceration lasts 2 to 4 weeks. A portion of the cuvée is oak aged – 2/3 French and 1/3 American – for added complexity. A small portion of the cuvée is crafted using thermovinification to boost fruitiness, roundness and suppleness.

### TASTING

Endowed with intense colour, Les Jamelles Merlot is rich, long and round. It boasts flavours of ripe fruit (cherry, wild strawberry), as well as nuances of clafoutis and caramel. Notes of cinnamon, nutmeg and even cherry tomato may also be detected. The tannins are silky and pleasing on the palate. This well-balanced, easy-drinking Merlot will be a unanimous favourite among your guests! So appealing!

### FOOD & WINE

Serve at 17 – 18°C with traditional or spicy dishes: stuffed tomatoes, salt pork with lentils, steak, chicken with ratatouille. Catherine Delaunay recommends serving it with a Provençal specialty – pissaladière (caramelized onion tart), or with veal paupiettes with mushrooms and cream, broiled chicken, or beef carpaccio.



[www.les-jamelles.com](http://www.les-jamelles.com)

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