

Les Jamelles

IGP Pays d'Oc

MOURVÈDRE ROSÉ



Said to be of Spanish origin, Mourvèdre migrated to France in the Middle Ages where it thrived in the coastal Mediterranean climate. Today, still, it is grown exclusively along the coast between Perpignan and Fréjus, producing some of the region's finest wines. In order to express its full potential, it requires sun, heat and proximity to the sea. Mourvèdre is above all a finicky grape whose cultivation is tricky. The red wines it produces are of excellent quality and boast deep colour. They are aromatic, spicy and structured, suitable for ageing. When vinified as a rosé, the Mourvèdre grape yields structured, complex wines.

GRAPE VARIETY

100% Mourvèdre

TERROIR(S)

The grapes that go into the production of this Mourvèdre rosé hail from two terroirs: the calcareous clay soils and dry, sunny climate in the *environs of Narbonne* yield rich wines boasting gorgeous aromas and flavours of red fruit, while the diverse soil profiles of the *Aude River plain* (calcareous clay, rounded stones, sandstone, limestone, marls) combined with a hot, dry climate lend structure and tautness to the wine.

VINIFICATION

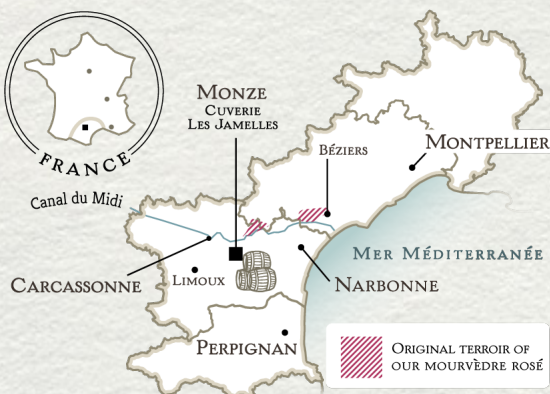
The grapes are pressed quickly after being harvested to keep colour extraction to a minimum. Thorough cold settling of the must for 48 hours sets the colour and tannins. Fermentation lasts 1 month, after which the wine is aged in stainless steel for 3 months, with no exposure to the air.

TASTING

Les Jamelles Mourvèdre rosé is very light peach in colour. The nose is expressive, intense and fresh with aromas of peach, citrus, herbs (pepper, juniper, thyme, peppermint) and floral nuances. Full-bodied and generous on the palate offering lovely tautness and minerality (flint). The finish is round, floral (rose), spicy (ginger, peppermint) and pleasingly long. This is a rosé of remarkable complexity!

FOOD & WINE

Serve between 8° and 10°C as an aperitif with antipasti, tapas (salt cod, vegetable or prawn fritters, octopus salad), or with a vegetable *tian* or terrine, Provencal style cod. Or why not with fish or steak grilled on the barbecue?



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