

Les Jamelles

JGP Pays d'Oc

MOURVÈDRE



Said to be of Spanish origin, Mourvèdre arrived on the French coasts in the Middle Ages where it found a climate it could thrive in. It is a highly esteemed southern grape variety that is grown exclusively along the Mediterranean coast, between Perpignan and Fréjus, where it yields some of the region's finest wines. It requires sunshine, heat and proximity to the sea in order to achieve its full potential. 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, it yields structured, complex wines.

GRAPE VARIETY

100% Mourvèdre

TERROIR(S)

Our Mourvèdre comes from several carefully selected terroirs:

- we found some very exceptional vines that are between 15 and 30 years old, planted on slopes at an altitude of 50 m above sea level on the Mediterranean coast near the *Bages lagoon basin*, close to Narbonne. The calcareous, alluvial soil yields rich grapes that boast considerable freshness.
- the grapes from the areas near the *foothills of the Montagne Noire* and the *central Corbières* region add typical notes of spices and wild Mediterranean herbs to the wine.
- the grapes from the *Hérault Valley's mid-slope vineyards* lend richness and opulence.

VINIFICATION

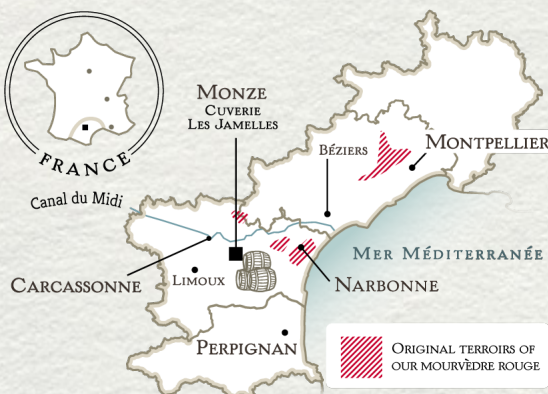
¾ of the harvest undergoes a very long maceration period that lasts more than 3 weeks, until alcoholic fermentation is complete. The remaining grapes are vinified using carbonic maceration (whole bunches of grapes). A very small proportion is aged in oak barrels.

TASTING

Gorgeous, intense red in colour with crimson nuances, Les Jamelles Mourvèdre starts off with very fruity flavours of strawberry, peach and currants on the palate. It features spicy aromas reminiscent of wild Mediterranean herbs, notes of marzipan, honey, lavender, thyme and bay leaf along with a hint of roasted meat. On the palate, it is surprisingly long and full bodied with well-balanced tannins. The finish is almost sweet, giving an impression of velvety smoothness. The spicy and herbal notes are present from start to finish. This is a wine that boasts a great deal of character and power.

FOOD & WINE

Serve at 18°C. Catherine Delaunay likes pairing our Mourvèdre with a lamb tajine, steak with pepper sauce, game, moussaka or parmigiana. It is also excellent with cheese, especially goat's cheeses.



www.les-jamelles.com

contact@les-jamelles.com • 1 Route des Corbières - 11 800 Monze - France

