

# Les Jamelles

JGP Pays d'Oc

## PINOT GRIS



Being a grey mutation of the Pinot Noir (black) grape, Pinot Gris also originated in Burgundy. It allows for the crafting of wines that boast great finesse and pleasing intensity. In France, Pinot Gris is primarily planted in vineyards in the foothills of Alsace and in the Vosges mountain range. However, it is also found further south, on the plains of the Languedoc region, where vines were recently though sparingly planted

### GRAPE VARIETY

100% Pinot Gris

### TERROIR(S)

Our Pinot Gris hails from two different terroirs:

- vines located on the *Hérault Valley's mid-slope vineyards* whose grapes lend richness and opulence to the wine,
- a particularly atypical terroir, the *dried-up marsh in Marseillette*, a small village in the Aude department. The slightly salty calcareous clay soil strewn with rounded stones, combined with coolness due to numerous canals and the poplar trees that line them, allow the grapes to reach an exceptional level of phenolic ripeness, resulting in wines with lovely length..

### VINIFICATION

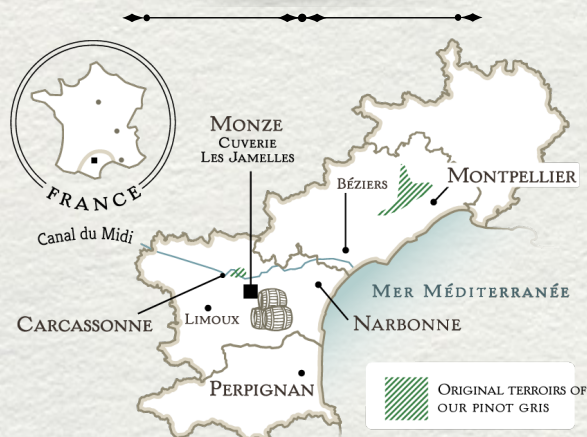
The grapes are picked just before dawn when temperatures are at their coolest. Rapid and gentle pressing keeps the juice light in aspect as the skins of Pinot Gris grapes are coloured. Vinification takes place under low temperatures. The wine is racked immediately once alcoholic fermentation is complete.

### TASTING

Les Jamelles Pinot Gris features a floral, fruity nose redolent of rose, lychee, vineyard peach, lemon and grapefruit that meld with a touch of white pepper and ginger. Round and refreshing on the palate with a raspberry finish.

### FOOD & WINE

Enjoy chilled (10°C /12°C) as an aperitif, with shellfish (oysters), tapas or marinated salmon. Catherine Delaunay suggests a red kuri squash gratin as a delectable match, or for a more classic pairing, try it with an assortment of goat and sheep's cheeses.



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

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