

Les Jamelles

IGP Pays d'Oc

PINOT NOIR



Both hailing from the same region – Burgundy – Catherine Delaunay and Pinot Noir were destined to get along! With its lovely balance between tautness and roundness, Les Jamelles Pinot Noir is more than appealing!

GRAPE VARIETY

100% Pinot Noir

TERROIR(S)

The grapes are sourced from four terroirs: the vines located in the *Herault Valley's mid-slope* vineyards and in the *foothills of the Pyrenees* lend richness and opulence, while the vineyards in the *Upper Aude valley* contribute fruit, typicity and freshness, and those on the *Aude River plain*, length and structure.

VINIFICATION

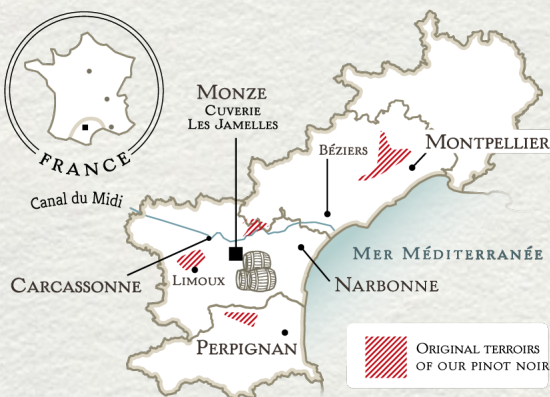
Cold pre-fermentation maceration lasts approximately one week, as does fermentation under monitored temperatures followed by 8 to 10 days of vatting. The cuvée is aged using only very slightly toasted oak for 6 to 9 months.

TASTING

Endowed with beautiful ruby red colour, Les Jamelles Pinot Noir reveals a nose redolent of berries, floral notes and a delicate hint of oak and vanilla. It boasts gorgeous complexity on the palate. Full-bodied, long and rich, its flavours of crushed red fruit (raspberry, cherry) and jammy plum are supported by well-integrated, rounded tannins. Influenced by her Burgundian origins, Catherine Delaunay offers a wine that is faithful to its varietal with aromas of red berries and a mineral touch that give it pleasing freshness and well-rounded tannins. The perfect balance!

FOOD & WINE

Serve at 17°C with cold cuts, white meats (poultry in cream sauce) and mild cheeses. Catherine Delaunay particularly recommends pairing it with beef Bourguignon, osso buco, Gaston Gérard chicken, or even a peach tart.



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