

# Les Jamelles

IGP Pays d'Oc

## ROUSSANNE



Roussanne is a white grape variety that is said to have originated in the Drôme department in the Rhone Valley. It is rarely grown in other parts of France and its production is extremely limited in the Languedoc. This is a late-ripening grape, harvested between the end of August and early September. Roussanne is well suited to rather stony, lean calcareous clay soils. Good exposure is a must, and the best results are obtained when there are pronounced cool, continental climatic influences, yielding fine, delicate wines of extremely high quality that feature straw yellow colour, a remarkable nose and excellent ageing potential.

### GRAPE VARIETY

100% Roussanne

### TERROIR(S)

Les Jamelles Roussanne grapes come from a vineyard whose vines are approximately twenty years old, located north of Béziers, on the *slopes of the Orb Valley*. The calcareous clay soils and pronounced alternation between hot days and cool nights lend roundness and richness to the wine.

### VINIFICATION

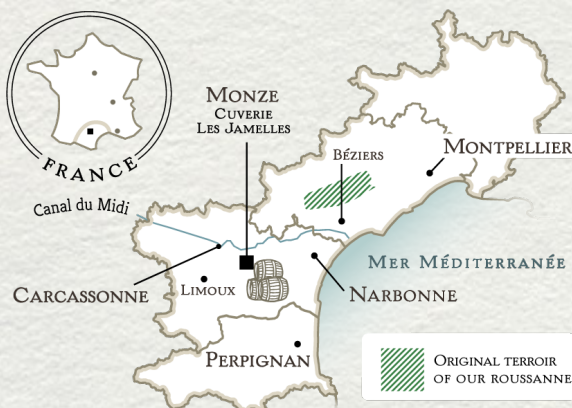
The grapes are harvested just before dawn. The must is thoroughly settled. Alcoholic fermentation is slow and takes place in stainless steel tanks at temperatures that are maintained between 18° and 19°C. The wine is then aged on the lees for a few months. There is no malolactic fermentation to ensure that the wine preserves all of its freshness.

### TASTING

Pale gold in colour, Les Jamelles Roussanne is a rich, full-bodied wine with floral notes on the nose (honeysuckle, peony, hawthorn), and flavours of apricot and dried fruits on the palate. This is a wine with remarkably intense aromas and flavours, allying finesse with lightness and elegance.

### FOOD & WINE

This Roussanne is best served at 10°-12°C as an aperitif though it is also the perfect match for scallops, white meats in a light sauce, salmon, gnocchi with three-cheese sauce, eggplant tart or goat's cheeses. Catherine Delaunay suggests pairing it with a chicken tajine with preserved lemons.



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