

# Les Jamelles

JGP Pays d'Oc

## SYRAH - VALLÉE DE LA BRETONNE



### GRAPE VARIETY

100% Syrah

### TERROIR(S)

The plot from which this Syrah hails is located in the northwestern part of Corbières, at the foot of *Montagne (Mount) d'Alaric*. Covering a gentle south-facing slope, it borders the La Bretonne stream. The soil, composed of alluvium and pebbly limestone, lends this wine power and substantial minerality.

### VINIFICATION

The grapes are handpicked and collected in small crates in late September, once the grapes have fully matured (late-ripening terroir). The grapes are sorted on a vibrating table and are destemmed. 50% undergo traditional maceration in 50-hl wooden vats that lasts one month without added sulphur. The wine is then aged in 53-hl wooden vats until the following summer. The remaining 50% of the grapes undergo a shorter maceration period (10 days), before being devatted while still warm and aged for 7 months in 1 and 2-year-old oak barrels.

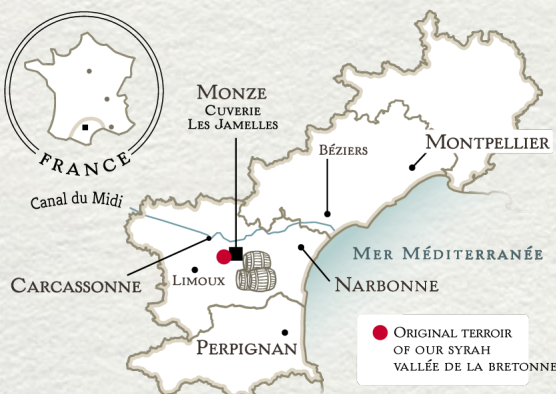
The first addition of sulphur takes place only once malolactic fermentation is complete.

### TASTING

This Syrah stands out for its finesse, elegance and length on the palate. It offers both fruity (blackcurrant) and spicy (liquorice) aromas and flavours underscored by lovely floral notes (violet, rose, lily) and a delicate hint of vanilla with nuances of fresh oak. A very elegant expression of this varietal!

### FOOD & WINE

This Syrah is a perfect match for roasted duck with porcini mushrooms and olives, or grilled sirloin steak with pepper sauce. For dessert, try it with a flourless or molten chocolate cake. Vegans will enjoy it with eggplant caviar, cherry tomato and basil bruschetta, or vegetable curry. And for an even more exotic suggestion, go for tuna tartare or stuffed vine leaves. Serve at room temperature (16°-18°C). The wine may be carafed ½ to 1 hour before serving.



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