



RICH, SPICY, COMPLEX, WITH REAL PERSONALITY...
THIS CABERNET SAUVIGNON BOASTS ALL OF THE CHARACTER
TRAITS OF THIS CELEBRATED GRAPE VARIETY ALONG WITH
INTERESTING NOTES THAT ARE LINKED TO ITS VARIOUS
TERROIRS OF ORIGIN.





CABERNET SAUVIGNON

PAYS D'OC



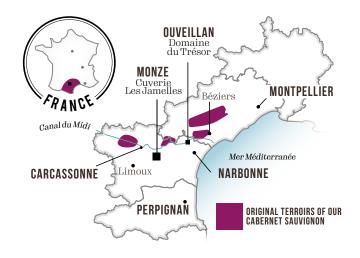
GRAPE VARIETY

100% Cabernet Sauvignon



TERROIR(S)

The grapes come from four meticulously selected terroirs: the environs of Narbonne to lend richness and opulence to the wine; the Aude River plain for length and structure; those from the slopes of the Orb Valley contribute velvety tannins, richness and complexity; and finally, the western Aude department, under whose oceanic influence freshness dominates. Subtle blending allows the cuvées from these four terroirs to yield an elegant, complex wine with pleasing velvetiness and lovely length on the palate.



- → A SELECTION OF GRAPES FROM 4 TERROIRS: RICH SOILS THAT LEND OPULENCE, COMPLEXITY AND RICHNESS AND TERROIRS WITH AN OCEANIC INFLUENCE FOR FRESHNESS
- → A GRAPE VARIETY WITH A STRONG PERSONALITY : A RICH AND COMPLEX WINE WITH VEGETAL AND SPICY NOTES

Les Jamelles



« Les Jamelles Cabernet Sauvignon, a spicy and complex personality. »



VINIFICATION

The grapes are completely destemmed. Maceration, under monitored temperatures, is long and includes several pump-overs. Following malolactic fermentation, the wine is aged in tanks for approximately 6 months. A small portion of the cuvée is aged in oak barrels.



TASTING NOTES

Featuring beautiful deep red colour, Les Jamelles Cabernet Sauvignon reveals flavours of red fruit (blackcurrant, strawberry) combined with a refreshing, slightly green note (fresh peppercorns, typical of the varietal) and spicy flavours (cinnamon, mint, honey). The finish boasts subtle woodiness (with aromas of cedar, oak and walnut). The tannins are soft and silky.



FOOD & WINE

Serve at $17-18^{\circ}$ C.

Enjoy with grilled meats and vegetables, roasted chicken and French fries, fajitas, eggplant in tomato sauce or a classic burger.







