



- DEPUIS 1995 -
Les Jamelles



THIS RED GRAPE VARIETY, ORIGINALLY FROM ARAGON, SPAIN, WAS INTRODUCED INTO FRANCE IN THE 12th CENTURY AND TODAY COVERS 100,000 HECTARES, CONCENTRATED IN 3 SOUTHERN REGIONS: LANGUEDOC-ROUSSILLON, PROVENCE AND, ON A SMALLER SCALE, CORSICA. CARIGNAN IS A FASCINATING GRAPE VARIETY AS ITS QUALITY CAN VARY, DEPENDING ON YIELD, AGE OF THE VINES AND VINIFICATION. RARELY VINIFIED ON ITS OWN, I LET YOU DISCOVER A RICH AND COMPLEX WINE.

Catherine Delauray



CARIGNAN

PAYS D'OC



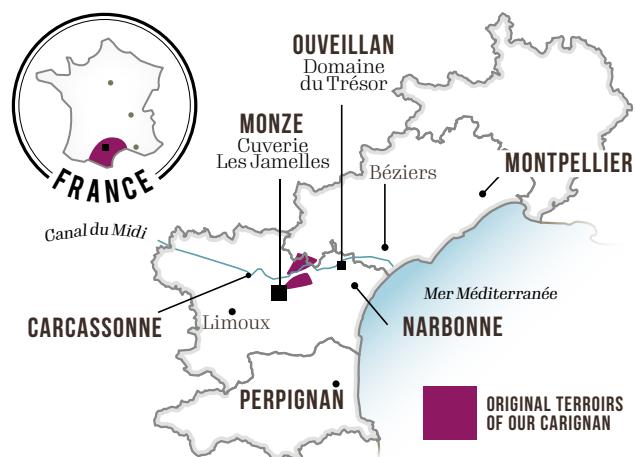
GRAPE VARIETY

100% Carignan



TERROIR(S)

Our Carignan hails from small plots of vines, with some of them are very old with low yields. These vines were planted according to the traditional Languedoc method. They are cultivated on the Aude river plain, in the Minervois region, on alluvial terraces strewn with rounded stones, for added length and structure ; and also in the foothills of Montagne (Mount) d'Alaric, in the north of the Corbières mountain range, for roundness and complexity.



- SELECTION OF 2 TERROIRS AT THE HEART OF THE MINERVOIS AND CORBIÈRES REGIONS WITH CALCAREOUS CLAY SOIL AND MAXIMUM EXPOSURE TO THE SUN FOR LENGTH, STRUCTURE AND ROUNDNESS
- OLD VINES WITH LOW YIELDS FOR STRUCTURE AND COMPLEXITY
- GRAPE VARIETY KNOWN FOR ITS RICHNESS AND GENEROUS AROMAS AND FLAVOURS

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« Les Jamelles
Carignan, a rich
and generous
expression of the
varietal »



VINIFICATION

A portion of the grapes is handpicked in small crates and transferred to a tank that has been previously filled with CO2 gas. Carbonic maceration lasting 10 to 15 days is carried out in order to develop young, typical aromas and flavours. This method encourages the expression of high-quality, rounded, fine tannins. The remaining grapes are harvested in a more conventional manner at their peak of ripeness before undergoing traditional vinification. The 8 to 10 months ageing on oak begins just after the grapes are pressed in order to lend roundness and complexity to the wine.



TASTING NOTES

With its gorgeous dark colour slightly tinged with purple, Les Jamelles Carignan features notes of prune, blackcurrant, wild strawberry and black cherry, along with spicy notes (white pepper). It starts off soft and flavourful on the palate, with notes reminiscent of the aromas perceived on the nose. Elegant tannins and full body result from grapes picked at optimal maturity with restricted yields.



FOOD & WINE

Serve at 18°C.

Will perfectly pair with dishes prepared with lamb, duck breast or red meats, with full-flavoured dishes, cheeses plate or with a chocolate desert.



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