

-DEPUIS 1995-
Les Jamelles



GEWURZTRAMINER IS THE FLAGSHIP GRAPE OF ALSACE AND IS ONE OF THE VARIETIES THAT GO INTO THE CRAFTING OF THE REGION'S FAMED GRAND CRUS. THIS PINK GRAPE THAT GROWS IN SMALL BUNCHES IS ALSO FOUND IN GERMANY AND AUSTRIA. FOR A FEW YEARS NOW, THE CULTIVATION OF THIS VERY UNIQUE GRAPE VARIETY HAS BEEN AUTHORIZED IN THE LANGUEDOC, WHERE IT IS STILL VERY RARE. HERE IS MY FRESH AND INTENSE INTERPRETATION.

Catherine Delauray



ROUND WHITE WINES
DISCOVERIES



GEWURZTRAMINER

PAYS D'OC



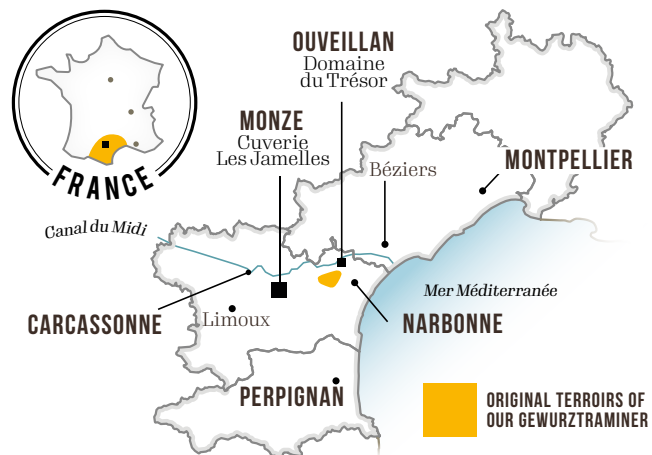
GRAPE VARIETY

100% Gewurztraminer



TERROIR(S)

This Gewurztraminer hails from a plot of young vines located on the plain on the former Aude riverbed in the environs of Narbonne, where the clayey loam soil that contains a substantial quantity of gravel lends magnificent richness to the wine.



- **VERY RARE IN THE SOUTH OF FRANCE - LESS THAN 0.5% OF THE TOTAL PRODUCTION OF PGI PAYS D'OC WHITE WINES**
- **THE GRAPES HAIL FROM SILTY CLAY-BASED SOIL WITH A HIGH PROPORTION OF GRAVEL : RICHNESS AND COMPLEXITY**
- **CRISP AND SPICY, A HIGHLY EXPRESSIVE BOUQUET, TYPICAL OF THIS GRAPE VARIETY**

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« Les Jamelles Gewurztraminer, characterized by its freshness and roundness. »



VINIFICATION

The grapes are harvested at their peak of ripeness, by the end-of-the-night, when the fruit is greyish pink in colour. They are pressed quickly and the free-run and press juices are separated. The must is thoroughly settled. Fermentation is slow, at temperatures of between 14°C and 16°C, and lasts 3 to 5 weeks. The wine is aged on fine lees in stainless steel tanks for 4 months.



TASTING NOTES

Boasting gorgeous, intense colour with slight golden highlights, Les Jamelles Gewurztraminer offers a highly expressive nose that is exuberant, rich, powerful and intense. On the palate, an explosion of exotic fruit (lychee, passion fruit, pineapple, mango) is followed by rather intense floral notes (rose) and spicy nuances (ginger and white pepper). Full-bodied and intense with lovely vivacity and pleasing freshness.



FOOD & WINE

Serve chilled (10°C).

Perfectly pairs with Asian cuisine, spicy dishes, with full-flavoured cheeses or a not-too-sweet dessert such as apricot tart, thin slices of fresh pineapple or a fruitcake.



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