

- DEPUIS 1995 -  
*Les Jamelles*



GRENACHE IS A GRAPE VARIETY THAT GIVES THE BEST IT HAS TO OFFER WHEN GROWN IN A HOT, MEDITERRANEAN CLIMATE. OUR GRENACHE IS ROUND AND FRUITY WITH GORGEOUS LENGTH ON THE PALATE. THIS IS A PLEASING, DELIGHTFUL WINE THAT IS PERFECT FOR INFORMAL MEALS.

*Catherine Delaunay*

FRUITY RED WINES  
DISCOVERIES



## GRENACHE

PAYS D'OC



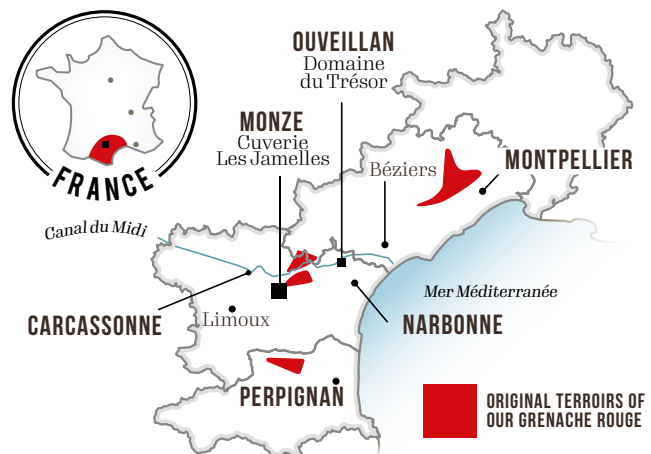
### GRAPE VARIETY

100% Grenache



### TERROIR(S)

The grapes for this Grenache come from four meticulously selected areas: those from higher altitudes in the foothills of the Pyrenees lend richness to the wine; the grapes from Montagne (mount) Alaric, in the northern Corbières region contribute roundness and complexity; those from the Aude River plain lend length and structure; while the Herault's Valley's mid-slope vineyards, influenced by the Mediterranean, encourage good ripening of the grapes, lending warmth and opulence. Subtle blending allows the cuvées from these four terroirs to yield a wine with remarkable balance between richness and freshness.



- RICHNESS AND COMPLEXITY FROM A SELECTION OF 4 TERROIRS
- A MEDITERRANEAN CLIMATE, TEMPERED BY ALTITUDE (THE PYRENEES AND MOUNT ALARIC) AND MARITIME INFLUENCES (AUDE PLAIN AND SLOPES IN THE HÉRAULT) FOR ROUNDNESS, STRUCTURE, FRESHNESS AND OPULENCE

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« Les Jamelles Grenache, a wine with Mediterranean accents! »



## VINIFICATION

The grapes, harvested at perfect maturity, are completely destemmed. Fermentation takes place under controlled temperature (relatively low : 22-23°C to maximize the fruit), and with regular pump-overs. The wine is then put in vats for several weeks according to the method known as “la cocotte” (the casserole), to protect the wine from the air. The wine is then aged for 7 to 9 months, partly on oak, partly in tanks to preserve fruitiness.



## TASTING NOTES

Crimson in colour with vivid highlights, Les Jamelles Grenache features an intense nose evocative of red fruit (raspberry) and notes of mild spices (cardamom). Very rich, very balanced on the palate, this wine is round and bursting with flavours of berry coulis (raspberry, strawberry, blueberry). Nuances of spices (fresh peppercorns) lend pleasing freshness to the overall tasting experience



## FOOD & WINE

Serve at 17-18°C.

Goes well with Mediterranean dishes, grilled meat (lamb) or meat with sauce. It may also be paired with a plate of goat and sheep's cheeses or a red fruit dessert.



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