

- DEPUIS 1995 -  
*Les Jamelles*



ROUSSANNE IS A WHITE GRAPE VARIETY THAT IS SAID TO HAVE ORIGINATED IN THE DRÔME DEPARTMENT IN THE RHONE VALLEY. RARELY GROWN IN OTHER PARTS OF FRANCE, ITS PRODUCTION IS EXTREMELY LIMITED IN THE LANGUEDOC. A LATE-RIPENING GRAPE, WELL-SUITED TO RATHER STONY, LEAN CALCAREOUS CLAY SOILS WHICH PRODUCES VERY HIGH QUALITY, FINE AND DELICATE WINES WITH GOOD AGEING POTENTIAL, THAT I REALLY ENJOY.

*Catherine Delaunay*



ROUND WHITE WINES  
DISCOVERIES



## ROUSSANNE

PAYS D'OC



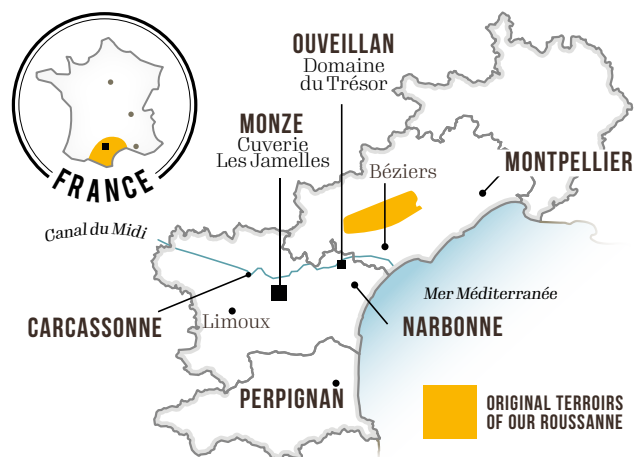
### GRAPE VARIETY

100% Roussanne



### TERROIR(S)

Les Jamelles Roussanne grapes come from various terroirs in the Languedoc. Some of the grapes come from the slopes of the Orb Valley, located north of Béziers, and some from the slopes of the Montagne d'Alaric, in the Aude department. The calcareous clay soils and pronounced alternation between hot days and cool nights lend roundness and richness to the wine.



- THE GRAPES HAIL FROM 2 TERROIRS WITH POOR, CLAY-LIMESTONE SOIL AND GOOD EXPOSURE TO THE SUN, YET UNDER THE INFLUENCE OF COOL, CONTINENTAL CLIMATIC CONDITIONS : RICH, ROUND WINES WITH GREAT FINESSE
- VERY RARELY VINIFIED AS A SINGLE VARIETAL
- THE LANGUEDOC'S VERSION OF A CLASSIC RHONE VALLEY VARIETAL

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« *Les Jamelles  
Roussanne,  
a delicately  
intense wine, full  
of nuances.* »



## VINIFICATION

The grapes are harvested just before dawn. The must is thoroughly settled. Alcoholic fermentation is slow and takes place in stainless steel tanks at temperatures that are maintained between 18° and 19°C. The wine is then aged on the lees for a few months. There is no malolactic fermentation to ensure that the wine preserves all of its freshness.



## TASTING NOTES

Pale gold in colour, Les Jamelles Roussanne is a rich, full-bodied wine with floral notes on the nose (honeysuckle, peony, hawthorn), and flavours of apricot and dried fruits on the palate. This is a wine with remarkably intense aromas and flavours, allying finesse with lightness and elegance



## FOOD & WINE

Serve chilled (10°-12°C)

Perfect as an aperitif, with scallops, white meats in a light sauce, salmon, or goat cheese.



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