

# Les Jamelles

Rosemary Georges, MW tasted Les Jamelles wines !

## Viognier 2017

I was surprised to learn that Laurent is the largest producer of Viognier in the Languedoc, apparently accounting for 20% of the region's production of that grape variety. I had always thought that position might belong to Laurent Miquel, with his varied range of different Viognier. The wine is lightly peachy, fresh and rounded and avoids being heavy and overripe. Laurent explained that you have to take great care of over the harvest date, as Viognier can very quickly become too ripe. This is picked at 13°.

## Gewürztraminer 2017

This is the newest addition to the range, with a first vintage in 2016, from half a hectare grown at Domaine de Trésor. I found it very aromatic without being cloying, with hints of lychees, and nicely rounded and spicy with good weight on the palate, and no cloying residual sugar.

## Marsanne 2017

The range Les Jamelles covers 23 varieties altogether, and we certainly did not taste them all! Laurent talked of the excitement of discovering so many grape varieties in the Languedoc both local and international. Gewürztraminer is the latest addition to the range and he is now working on Lledoner Pelut and also Macabeo. Light colour. Good mouthfeel and weight, with rounded fruit and quite a delicate nose. There is a touch of salinity on the finish with a firm slightly bitter note. Laurent explained that he is looking for fruit and freshness, fermenting at a low temperature and protecting the juice against oxidation. There is no wood ageing. Marsanne has been part of his repertoire for fifteen years.

## Clair de Gris 2017

In other words a Gris de Gris, with Grenache Gris the key grape variety. Again 2017 was the first vintage. The colour is very pale, pelure d'oignon after a two or three days maceration on the skins. The wine is ripe and rounded, with more weight than the Mourvèdre, with quite a different structure and weight.

## Mourvèdre rosé 2017

Another new addition to the range with the first vintage in 2017. They consider themselves specialists of Mourvèdre in the Languedoc, and are the largest producer of that variety, for the simple reason that they like it. Seeing Mourvèdre as their signature, it seemed obvious to develop the range with a rosé as well as some wines from selected plots. The grapes are pressed and vinified like a white wine. The colour is delicate, but the flavour firm and structured with good fruit. There is some élevage on the lees making for a satisfying depth of flavour.

## Mourvèdre 2016

The grapes are vinified in Monze, in concrete vats, with regular remontages and quite a long maceration. The temperature is kept relatively high and then 10-15% of the wine spend some time in old barrels. It is ripe and rounded; quite smokey; quite tannic, with good concentration, but with a certain sweetness and ripeness on the palate. Good depth with a balance of tannin, and a spicy vanilla note on the finish.



In 2017 the range was extended with what Laurent described as les Sélections Parcelles, with more of an emphasis on terroir. They are able to find particularly good plots of Mourvèdre and other varieties, such as Syrah and Carignan, which they keep separate from the mass.

## Sélection parcellaire, Mourvèdre, le Beillon

From vineyards at Pouzolles-en-Minervois, with 25 year old south-facing vines. About half the wine is aged in wood, after a long maceration. The barrel sample was quite solid, rich and young, and very ripe and dense, and needing plenty of time in bottle.

## Sélection parcellaire, Syrah, Vallée de la Bretonne

This comes from Monze, from a vineyard about 300 metres from the cellars. They have bought the grapes of this particular vineyard for a number of years. Very deep colour. Half vinified traditionally, and half by what Laurent called an Australian vinification. The juice is run off into a barrel before the fermentation is finished. It makes for a very ripe, rich wine, rounded solid and dense. The alcohol level was only 13.5°, but it tasted richer.

