

Les Jamelles

TASTE LANGUEDOC - A BLOG
ABOUT THE WINES OF THE SOUTH
OF FRANCE



Clair de Gris ****

Made from Grenache Gris, from Badet Clément's own vineyards at Ouveillan. Hand harvested early in the morning; pressurage direct with minimum skin contact. Slow fermentation. Very pale **gris** colour. Lightly fruity nose. Nicely rounded. Fresh ripe fruit with more weight on the palate than the colour would imply. Delicate, with a dry finish.



Rosemary Georges, MW



Les Jamelles, Clair de Rose ***

A blend of Grenache and Cinsault, from vineyards near Carcassonne and also the Bassin de Thau. Handharvested. Pressurage direct. The aim is a very light colour, and the juice is vinified like a white wine at low temperature. No malo-lactic fermentation. A little deeper in colour than the previous wine. A slightly more solid nose, and more substantial palate. Firm dry fruit with a dry streak of acidity. Quite structured and nicely so.

Les Jamelles, Mourvèdre, Cépège Rare ****

Mourvèdre from vineyards in the Minervois and from near Béziers. Quick pressing to keep the colour extraction to a minimum. Kept in stainless steel vats for three months, before bottling. Pretty pale pink. Quite a firm dry nose. Quite a substantial palate, with good fruit and structure. A good balanced of tannin, fruit and acidity. Think Bandol rosé! Only rather cheaper!

