

- DEPUIS 1995 -
Les Jamelles



COMMITTED TO AN APPROACH FOCUSED ON ONGOING INNOVATION, I HAVE CREATED LOW NAT : A NEW GENERATION OF VARIETAL WINES, NATURALLY LOW IN ALCOHOL AND CERTIFIED ORGANIC. THIS UNIQUE AND INNOVATIVE OFFER IS PERFECTLY IN LINE WITH TODAY'S DESIRE FOR LIGHTNESS, FRESHNESS AND NATURALNESS. IT COMBINES PRECISE WINEMAKING EXPERTISE WITH THE EMBLEMATIC LES JAMELLES KNOW-HOW. LESS SUGAR, LESS ALCOHOL, FEWER CALORIES AND UNRIVALLED PLEASURE.

Catherine Delaunay



PINOT NOIR
LOW NAT



PINOT NOIR

VIN DE FRANCE



GRAPE VARIETY

Pinot Noir



VINIFICATION

In order to obtain a naturally low alcohol content of 9%, without any dealcoholization process, different steps are taken into account :

- Early harvest : The grapes are harvested earlier in the season, usually in the beginning of August. The sugar content is then lower, which yields a lower alcohol content in the wine.
- Unique vinification : an innovative technique is used in which malolactic fermentation is carried out on the juice. This allows us to work on the wine's balance while guaranteeing its protection. Low-alcohol wines are more fragile and therefore require a high level of technical expertise.
- Yeast selection : the yeast chosen for alcoholic fermentation are highly specific and have a low yield in converting sugars into alcohol, meaning more sugar is consumed to produce one degree of alcohol.

This wine is a result of many years of research coupled with our technical expertise, resulting in a naturally low-alcohol wine of the highest quality.

- A UNIQUE AND INNOVATIVE OFFER
- NATURALLY LOW IN ALCOHOL (9%)
- CERTIFIED 100% ORGANIC
- LESS SUGAR, LESS ALCOHOL, FEWER CALORIES

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« Les Jamelles Low Nat Pinot Noir is distinguished by its freshness and elegance. »



TERROIRS

From varietal selection to vinification, we follow a very specific process for LOW NAT wines.

Soil selection : we have identified fertile, cool soils that enable high yields and abundant foliage. This naturally avoids a rapid sugar concentration during the grape development stage and preserves the flavor and intensity of the fruit.

In addition, these well-draining and filtering soils mean that, in the event of rain, residual humidity is very low. This feature is of great interest in organic certification, as humidity favors the development of disease.



TASTING NOTES

A beautiful ruby-red color, Les Jamelles Low Nat Pinot Noir reveals a nose typical of its varietal: aromas of red berries (redcurrant, raspberry), floral notes of violets and a delicately woody touch. The palate is supple, well-balanced with its acidic red fruit flavors and very light tannins. The finish is light and refreshing.



FOOD & WINE

Serve at 17°C.

This Low Nat Pinot Noir is ideal as an aperitif, or to accompany mushroom-based vegetarian dishes (risotto, tart, etc.) or grilled vegetables (pizza, quiche). It also goes well with roast chicken or a classic cheese and charcuterie board. Try it with fajitas or a burger (vegetarian or not!).



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