

- DEPUIS 1995 -
Les Jamelles



SYRAH, A GRAPE VARIETY ORIGINATING IN THE RHONE VALLEY THAT HAS BECOME VERY POPULAR INTERNATIONALLY, THRIVES IN THE LANGUEDOC REGION. THIS IS A RICH, POWERFUL WINE THAT COMBINES AROMAS AND FLAVOURS OF RED FRUIT AND A TOUCH OF MENTHOL WITH A REFRESHING FINISH REMINISCENT OF FOREST UNDERGROWTH.

Catherine Delauray

SPICY RED WINES
CLASSICS



SYRAH

PAYS D'OC



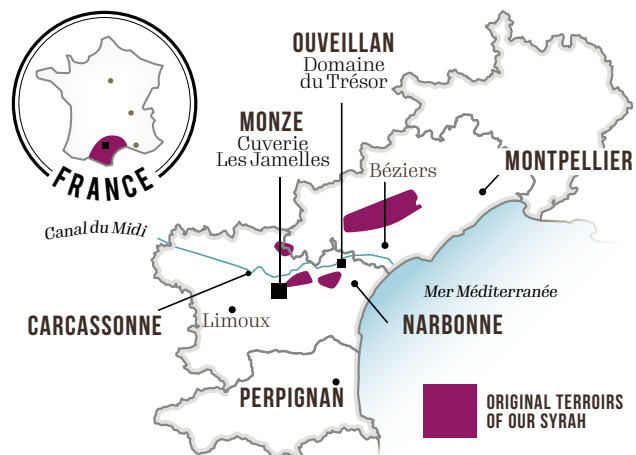
GRAPE VARIETY

100% Syrah



TERROIR(S)

The grapes for Les Jamelles Syrah come from four distinct terroirs: the slopes of the Orb Valley for complexity and richness, while the terroir at the foot of Montagne (mount) d'Alaric, in the northern Corbières, lends roundness and complexity; the clayey soil in the central Corbières region gives complexity and spice to the wine thanks to the deeply rooted vines. Finally, the foothills of the Montagne Noire lend freshness and richness



- RICHNESS AND COMPLEXITY : SELECTION OF 4 TERROIRS
- CLAY SOILS OF THE CORBIÈRES WITH DEEP VINES ROOTS, COMPLEMENTED BY TERROIRS WITH A SUNNY CLIMATE AND DRY SOILS FOR ROUNDNESS AND COMPLEXITY

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« *Les Jamelles Syrah, balance between richness and power, spices and freshness.* »



VINIFICATION

The majority of the cuvée is crafted according to the method used traditionally in the South of France known as “la cocotte” (the casserole) – at the end of alcoholic fermentation, the pomace is completely submerged. This allows for slow, gentle extraction of the tannins and colour pigments to give the wines pleasing velvety tannins and good concentration. A portion of the cuvée is oak aged, for a touch of spice that suits Syrah particularly well.



TASTING NOTES

Les Jamelles Syrah boasts deep colour and a syrupy consistency. Its wild fruit (raspberry, redcurrant, blackcurrant) and floral (violet) aromas harmonize with flavours of spices, vanilla and cinnamon, along with a touch of mint. This wine is very rich and full on the palate, with a touch of minerality as well as a long, silky finish that is of rare complexity and boasts a lovely lasting hint of liquorice.



FOOD & WINE

Serve at 17°C.

Perfect with Mediterranean cuisine, spicy dishes as a tajine, meat with sauce, cold cuts or Spanish tapas.



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