

- DEPUIS 1995 -  
*Les Jamelles*



BEING A GREY MUTATION OF THE PINOT NOIR (BLACK) GRAPE, PINOT GRIS ALSO ORIGINATED IN BURGUNDY (AS I AM!). IT ALLOWS FOR THE CRAFTING OF WINES THAT BOAST GREAT FINESSE AND PLEASING INTENSITY. IN FRANCE, PINOT GRIS IS PRIMARILY PLANTED IN VINEYARDS IN THE FOOTHILLS OF ALSACE AND IN THE VOSGES MOUNTAIN RANGE. IT STILL REMAINS CONFIDENTIAL IN THE LANGUEDOC REGION, WHERE VINES WERE RECENTLY THOUGH SPARINGLY PLANTED.

*Catherine Delauray*

CRISPY WHITE WINES  
DISCOVERIES



## PINOT GRIS

PAYS D'OC



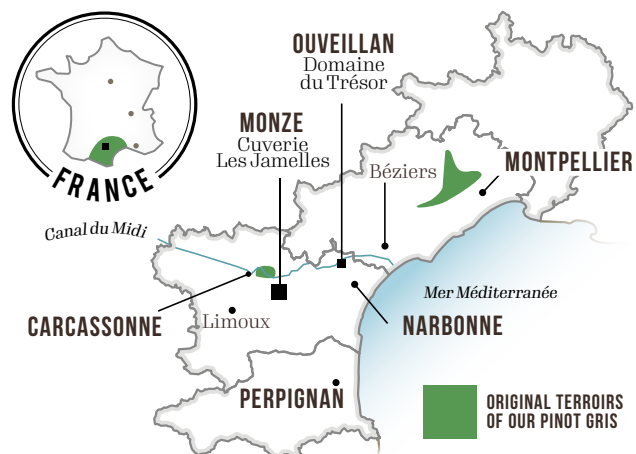
### GRAPE VARIETY

100% Pinot Gris



### TERROIR(S)

Our Pinot Gris hails from two different terroirs. The first one are vines located on the Hérault Valley's mid-slope vineyards whose grapes lend richness and opulence to the wine. The second is a particularly atypical terroir, the dried-up marsh in Marseillette, a small village in the Aude department. The slightly salty calcareous clay soil strewn with rounded stones, combined with coolness due to numerous canals and the poplar trees that line them, allow the grapes to reach an exceptional level of phenolic ripeness, resulting in wines with lovely length.



- **FINESSE AND POWER: A BLEND FEATURING 2 TYPICITIES: ONE FROM A WARM TERROIR WITH MEDITERRANEAN INFLUENCES (HÉRAULT DEPARTMENT) AND ONE COOLER, MINERAL TERROIR (MARSEILLETTE)**
- **THE GRAPES ARE HARVESTED AT DAWN TO PRESERVE FRESHNESS AND MINERALITY**

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« *Les Jamelles  
Pinot Gris, fresh  
and powerful, with  
a great finesse!* »



## VINIFICATION

The grapes are picked just before dawn when temperatures are at their coolest. Rapid and gentle pressing keeps the juice light in aspect as the skins of Pinot Gris grapes are coloured. Vinification takes place under low temperatures. The wine is racked immediately once alcoholic fermentation is complete.



## TASTING NOTES

Les Jamelles Pinot Gris features a floral, fruity nose redolent of rose, lychee, vineyard peach, lemon and grapefruit that meld with a touch of white pepper and ginger. Round and refreshing on the palate with a raspberry finish.



## FOOD & WINE

Serve chilled (10°C /12°C).

Enjoy it as an aperitif, with shellfish (oysters), tapas, marinated salmon or a plate of goat and sheep's cheeses.



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