



Les Jamelles

Cabernet Sauvignon Vin de Pays d'Oc



Grape Variety
100% Cabernet Sauvignon

"Les Jamelles Cabernet Sauvignon" is a rich, spicy, complex wine with character. It combines the characteristics of this major grape variety with attractive notes of terroir, whilst maintaining a certain elegance.

Soil 15-year-old hillside vineyards from the foot of the Cévennes mountains (altitude 150 m) and vineyards from the Aude Valley (acid soil with pebbles). "Gobelet" pruning method (free standing). Yields : 50hl/ha.

Vinification Total destemming. Long temperature-controlled maceration. Regular pumping over. Malolactic fermentation. The wine is aged for 6 months in vats, except for 5 to 10% which is aged in oak barrels.

Tasting notes Our Cabernet Sauvignon Les Jamelles has aromas of red fruits (blackcurrants, strawberries) together with a light fresh vegetal note (green peppers), spicy scents (cinnamon, mint, honey) and subtle woody notes on the finish (cedar, oak, walnuts). This is an elegant and complex wine, long and velvety on the palate, with well-balanced tannins.

Food & wine Serve at 17 - 18°C with traditional food such as shepherd's pie, gratins, stews, grilled meats, rib of beef, steak au poivre or loin of lamb.

Wine awards

- IWSC 2015 : Bronze medal.
- IWSC 2014 : Silver medal
- SMV CANADA 2014 : Gold medal
- SMV CANADA 2013 : Gold medal
- IWC 2014 : Silver medal
- IWSC 2013 : Bronze medal
- Expovina Suisse 2012 : Silver medal
- Japan wine Challenge 2012 : Silver medal
- Mundus Vini 2012 : Silver medal
- IWSC 2011 : Bronze medal
- IWC 2011 and 2012 : Bronze medal
- AWC Vienna 2010 : silver medal
- Hong Kong Wine & Spirit competition 2010 - bronze medal
- International Wine and Spirit Competition 2005 : bronze medal.

Lots of press extracts available on www.les-jamelles.com