



Les Jamelles

Grenache is a grape variety which gives the best of itself when it grows in arid regions.

The red Grenache "Les Jamelles" is smooth and fruit-forward.

It is an easy-drinking wine, perfect for informal gathering and picnics.

Grenache Rouge



Soil

This Grenache was cultivated in the Pays d'Oc region in the South of France, between Béziers and Perpignan near the Mediterranean coast. The 10- to 20-year-old sloping vineyards are located on clay-silty soils coming from the old Aude river, and from the clay-limestone soils of the Minervois.

Pruning method : "Cordon de Royat".

Yield : 50 hectoliters per hectare.

Vinification

The grapes are totally destemmed and undergo a long temperature-controlled maceration with regular pumping over.

Malolactic fermentation is completed.

5 to 10% is aged in oak barrel for 7 to 9 months.

Tasting notes

Deep purple in color with vivid highlights, it is a rich, rounded and fruit forward wine (raspberry) with spicy undertones (pepper, cinnamon, tapenade).

Food & wine

It can be easily served with terrines or with Mediterranean cuisine, as well as grilled meats (lamb and meat stew) or sauced meats.

Serve at 17-18°C.

Wine awards

- IWSC 2013 : Bronze Medal.
- IWC 2013 : Bronze Medal.
- Decanter 2013 : Bronze Medal.
- The Rhône Report 2012/03 : 88/100.

Grape Variety
100% Grenache

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