

# Les Jamelles

*Pinot Noir*  
*Vin de Pays d'Oc*



*Grape Variety*  
*100% Pinot Noir*

This is another example of the way in which Catherine Delaunay has transferred her family know-how to the South of France. This wine, which is produced in limited quantities, is quite different from preconceived ideas people generally have about Pinot Noir wines when the variety is grown away from its homeland. It is well worth discovering ...

## *Soil*

Clay and limestone soils. Terraces on the height of the Aude Valley, in the foothills of the Pyrenees. Cooler climate, milder temperatures and rainfalls. 10-year-old vines pruned using the "cordon de Royat" (trellised) and "Guyot" (trellised) methods. Relatively low yields (50 hl/ha).

## *Vinification*

Cold pre-fermentation maceration (about a week). One week's fermentation at controlled temperatures. 25% of the final blend is aged in oak barrels for 6 to 9 months.

## *Tasting notes*

Our Pinot Noir Les Jamelles has a dark colour, with ruby tints. It has scents of red and black berries mixed with floral notes, together with hints of delicate wood and vanilla. It is complex, rich, long and fat on the palate. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam. The tannins are plump and well-integrated. Unlike many Pinot Noirs grown in the Pays d'Oc, this wine is not dominated by heaviness or an excessive over-ripeness.

## *Food & wine*

Serve at 17 - 18°C with charcuteries, white meat (such as chicken with a cream sauce) and light cheeses.

## *Wine awards*

- Wine Spectator 2011/10 : 85 points.
- SMV Canada 2012 : Silver medal Pinot Noir 2011.
- Robert Parker in The Wine Advocate August 2009 : 87/100 "distinctly delicious"
- Wine Enthusiast 02/2007 : Best buy - 88 points
- Wine Spectator 12/2008 : 85 points

Lots of press extracts about this wine are available on our website [www.les-jamelles.com](http://www.les-jamelles.com)