



Les Jamelles

Cabernet Sauvignon Vin de Pays d'Oc

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

- Expovina Suisse 2012 : médaille d'argent
- Japan wine Challenge 2012 : médaille d'argent
- 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
- Japan Wine Challenge 2010 : silver medal
- International Wine and Spirit Competition 2005 : bronze medal

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



Grape Variety
100% Cabernet Sauvignon

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