



Les Jamelles

Pinot Noir Vin de Pays d'Oc



Grape Variety
100% Pinot Noir

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

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