



# Les Jamelles

**Syrah**  
Vin de Pays d'Oc



**Grape Variety**  
100% Syrah

## Soil

20-year-old vines planted on hillsides at an average altitude of 150 m in the region of Nîmes (deep Rhône soils), the Béziers plain (thick clay and limestone soils) and the Aude Valley (poor limestone soils). "Gobelet" (free standing) and "cordon de Royat" (trellised) pruning methods. Relatively low yields (40 to 50 hl/ha).

## Vinification

Long maceration period (about 3 weeks) for 70%. Carbonic maceration (fermentation of whole grapes) for 30%. About 10% of the final blend is aged in oak barrels.

## Tasting notes

Our Syrah Les Jamelles has a very dark colour and a fairly syrupy appearance. It has aromas of wild berry fruits (raspberries, gooseberries, blackcurrants), spices, cinnamon and a touch of mint. It is very rich and fat on the palate with a long, silky finish. This is a wine of a rare complexity.

## Food & wine

Serve at 17 - 18°C with Mediterranean food, spicy dishes, sauced meats, game and charcuteries.

## Wine awards

- IWSC 2012 : Silver medal.
- SMV Canada 2012 : Gold medal.
- Decanter 2012 : Silver medal.
- Syrah du Monde 2012 and 2010 : Silver medal.
- Expovina 2011 : Gold medal.
- IWSC 2011 : Silver medal "Best in class" Syrah 2010.
- AWC Vienna 2010 : Syrah 2009 gold medal
- SMV Canada 2010 - Syrah 2009 silver medal
- Robert Parker in The Wine Advocate août 2009 : 86/100

Lots of press extracts on [www.les-jamelles.com](http://www.les-jamelles.com)

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