

Les Jamelles

Pay's d'Oc

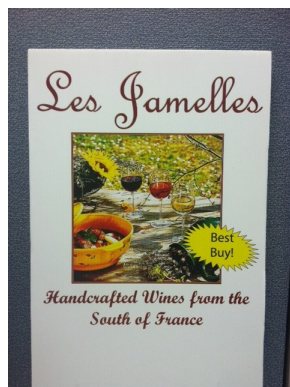
www.les-jamelles.com

France

Languedoc
Pay's d'Oc



2 bottle boxes - while available



Case Card



Vintner Select

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OVERVIEW

"Les Jamelles" is a unique collection of handcrafted varietal wines that have been produced in the Pays d'Oc, in the South of France, since 1991. Catherine and Laurent Delaunay travelled throughout the Languedoc-Roussillon region for several years to determine which were the best terroirs for each variety and convince growers to work with Les Jamelles to produce characterful, well-balanced, complex wines that express their varietal characteristics. The grapes, grown year upon year by local growers, are vinified on site as close as possible to the vineyards, under the watchful eye of Catherine Delaunay and her winemaking team. The most up-to-date techniques are used, and are adapted to suit the characteristics of each wine and each vintage. When the wines have been aged, the final blending decisions are made by Catherine, who ensures that, every year, the wines produced reflect the diversity of their terroirs and are complex and well-balanced.

THE WINES

Sauvignon Blanc

The grapes are harvested early in the morning. They are transported rapidly to the winery where they are pressed after a short period of skin contact (about 8 hours). Alcoholic fermentation takes place in stainless steel vats at low temperatures. Contact with the air is avoided as far as possible in order to preserve the full aromatic potential of the grapes.

Chardonnay

About 35% of the "Les Jamelles Chardonnay" is fermented in oak barrels (new and one-year-old barrels). Then the wine is aged on its lees for 9 months in oak barrels, where it also undergoes malolactic fermentation. The lees are regularly stirred in order to obtain as much richness and roundness as possible. The remaining 65% of the juice is fermented in stainless steel vats. The malolactic fermentation is blocked to preserve the wine's freshness.

Cinsault Rose

"Rosé de saignée." Whole bunches of red Cinsault grapes are macerated in vats. On contact with the grape skins, the must starts to take on colour. When the required colour is obtained (after a few hours), the grapes are pressed to separate the juice from the skins. The wine is vinified in the same way as a white wine. It retains a natural touch of carbon dioxide (CO₂) from the fermentation, which adds to its freshness.

Pinot Noir

Cold pre-fermentation maceration lasting about a week, followed by one week's fermentation at controlled temperatures. 25% of the final blend is aged in oak barrels for 6 to 9 months.

Merlot

On the whole, the methods used to vinify the Merlot grapes are similar to the methods used in Bordeaux, and consist of relatively long maceration periods and a small amount of carbonic maceration for the fruit flavours. Part of the final blend is aged in oak barrels for 6 to 9 months.

Syrah

About 70% of the "Les Jamelles Syrah" undergoes a long maceration (about 3 weeks) period to extract colour, tannins and fatty components from the grapes. The remaining 30% undergoes carbonic maceration (fermentation of whole grapes) to obtain plenty of fruit. A small proportion (about 10%) is aged in oak barrels for greater complexity.

Grenache - THE NEWEST WINE!

Fruit forward style made from old vines.

US sales of Grenache are up 125% in the last 3 years!

Cabernet Sauvignon

The grapes are totally destemmed. Long temperature-controlled maceration is carried out to obtain a long, rich and powerful wine. The wine is pumped over numerous times to extract the colour and aromas from the grape solids. Malolactic fermentation is always carried out. Following this, the wine is aged in vats for about 6 months until it reaches its final balance. 5 to 10% of the wine is aged in oak barrels to provide greater complexity.

