

-DEPUIS 1995-
Les Jamelles



CLAIR DE ROSE EMBODIES THE QUINTESSENCE OF A LES JAMELLES ROSÉ, THOUGH, EXCEPTIONALLY, IT IS A BLEND OF TWO GRAPE VARIETIES, GRENACHE AND CINSULT. THE RESULT IS A SUBTLE WINE THAT IS WELL BALANCED: ELEGANT AND DELECTABLE, FLORAL AND FRUITY, FRESH AND ROUND ON THE PALATE...

Catherine Delaunay



CLAIR DE ROSE

LES ROSÉS - IGP PAYS D'OC



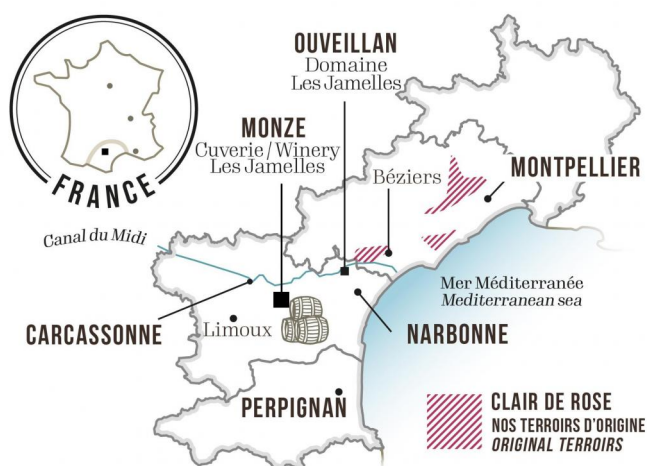
VARIETALS

Cinsault, Grenache noir



TERROIR

The grapes for this wine are sourced from diverse terroirs: those from the Herault Valley's mid-slope vineyards, under the influence of the Mediterranean climate, yield rich, warm, sun-drenched wines; a little further to the south, the sandy alluvial soils around the Thau lagoon basin lend freshness and salinity; while further east, the calcareous clay soils in the environs of Narbonne, where the climate is dry and sunny, yield rich wines.



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WINEMAKING

The grapes are pressed immediately after being harvested. The must is clarified using flotation in order to obtain very clear juice that is then vinified as for a white wine and fermented at low temperatures (15°C). There is no malolactic fermentation.



TASTING

Doted with lovely pale pink colour, Les Jamelles Clair de Rose is perfectly balanced, fresh, lively and round, with floral and fruity aromas of raspberry and grenadine.



FOOD PAIRINGS

Serve well-chilled (8°C).

Perfect as an aperitif, with salads, grilled meats, pizza, summer vegetables, or with Asian cuisine. Catherine Delaunay likes to serve it with prawn skewers marinated in ginger and coconut milk. Or try it with a simple slice of melon and prosciutto.

