

-DEPUIS 1995-  
*Les Jamelles*



THE PRINCIPAL GRAPE VARIETY OF THE CAHORS APPELLATION, MALBEC IS ALSO GROWN IN THE BORDEAUX REGION. THIS EARLY-RIPENING GRAPE YIELDS A WINE THAT IS EXTREMELY FRUITY AND FRAGRANT WITH DEEP COLOUR AND SOLID TANNINS THAT MAKE IT WELL SUITED TO LAYING DOWN. IN ORDER TO EXPRESS ITS FULL POTENTIAL, THIS RATHER CAPRICIOUS GRAPE VARIETY NEEDS TO BE GROWN IN POOR SOIL, THAT WE HAVE FOUND ON DIFFERENT CHOSEN TERROIRS, AND HARVESTED AT OPTIMAL MATURITY.

*Catherine Delaunay*



## MALBEC

LES DÉCOUVERTES - IGP PAYS D'OC



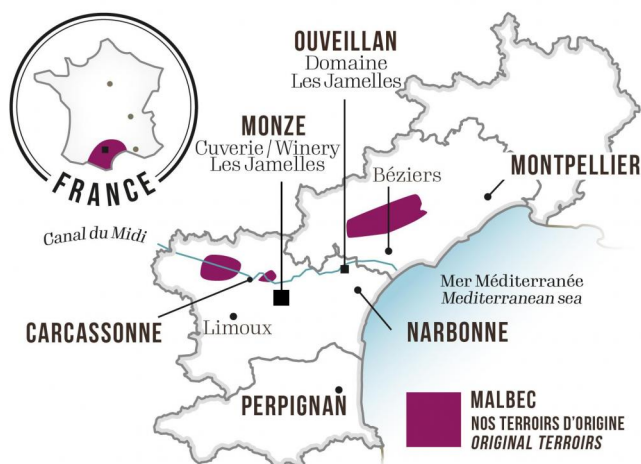
### VARIETAL

Malbec



### TERROIR

Malbec is scarce in the Languedoc. We have nevertheless found very diverse terroirs whose 30-year-old vines produce low yields of high quality grapes. These plots are located on the slopes of the Orb Valley, in the Hérault department, where the soil is very warm and strewn with rounded stones. These grapes lend depth and colour to the wine ; in the western Aude department where the soil is cool and deep. The grapes, with their aromas and flavours of tangy red berries, lend finesse and freshness to the wine ; and finally on the dried-up marsh of Marseillette whose slightly salty calcareous clay soil strewn with rounded stones, combined with the coolness due to numerous canals and the poplar trees that line them, allow the grapes to reach an exceptional level of phenolic ripeness, resulting in wines with lovely length.



- POWER AND STRENGTH : OWED BY A 3 DIFFERENT TERROIRS BLEND.
- WARM TERROIRS FOR RICHNESS AND COOL TERROIRS WITH DEEP CALCAREOUS SOIL FOR FINESSE AND CRISPNESS.
- 30 YEARS OLD VINES WITH LOW, HIGH-QUALITY YIELDS : ELEGANT, RICH STYLE

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AND LOVELY COMPLEXITY.



[www.les-jamelles.com](http://www.les-jamelles.com) - [contact@les-jamelles.com](mailto:contact@les-jamelles.com) - 1 Route des Corbières - 11800 Monze - France

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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## WINEMAKING

The grapes are harvested when they are at their peak of ripeness. They are then vinified in concrete tanks under monitored temperatures. Traditional maceration lasts 2 to 3 weeks.



## TASTING

Endowed with ruby colour enhanced with red highlights, Les Jamelles Malbec is a powerful wine, with a spicy nose reminiscent of liquorice and both red and black fruit. It is supple on the palate though well structured, boasting big fruit along with persistent spicy notes and fine tannins that give elegant length.



## FOOD PAIRINGS

Serve at 16°C.  
Ideal with Mediterranean cuisine (ratatouille), couscous, tajine, grilled red meats, spicy dishes, or a simple plate of assorted cold cuts and cheeses, and even with a chocolate dessert.

