DEPUIS 1995

Les Jamelles

MOURVÈDRE IS A HIGHLY ESTEEMED SOUTHERN GRAPE VARIETY GROWN EXCLUSIVELY ALONG THE MEDITERRANEAN COAST, BETWEEN PERPIGNAN AND FRÉJUS, WHERE IT HAS FOUND A FAVORABLE CLIMATE TO ITS DEVELOPMENT, BETWEEN SUNSHINE AND PROXIMITY TO THE SEA. MOURVÈDRE IS ABOVE ALL A DEMANDING AND DELICATE GRAPE VARIETY, WHICH, WHEN VINIFIED, PRODUCES EXCELLENT, AROMATIC, SPICY AND STRUCTURED WINES.

Catherine Delaunay

MOURVÈDRE MAGNUM

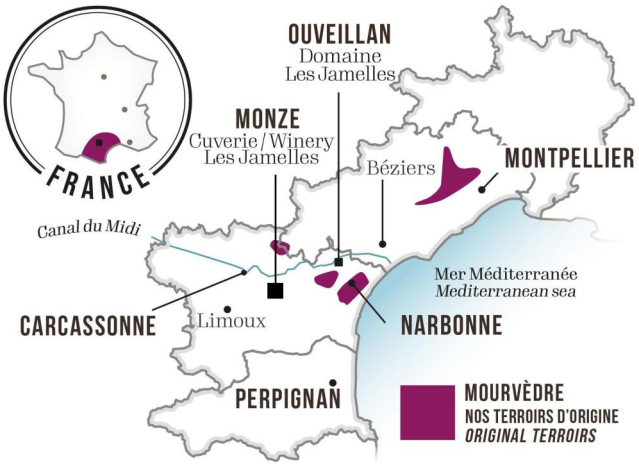
LES DÉCOUVERTES - IGP PAYS D'OC

VARIETAL

Mourvèdre 100%

TERROIR

Our Mourvèdre comes from several carefully selected terroirs: we found some very exceptional vines that are between 15 and 30 years old, planted on slopes at an altitude of 50 m above sea level on the Mediterranean coast near the Bages lagoon basin, close to Narbonne. The calcareous, alluvial soil yields rich grapes that boast considerable freshness. The grapes from the areas near the foothills of the Montagne Noire and the central Corbières region add typical notes of spices and wild Mediterranean herbs to the wine. The grapes from the Hérault Valley's mid-slope vineyards lend richness and opulence.



- A SELECTION OF GRAPES FROM 4 TERROIRS: RICH SOILS NEAR THE COAST FOR STRUCTURE AND CRISPNESS COMBINED WITH WARMER TERROIRS FOR INTENSE AROMAS AND FLAVOURS.
- GREAT SOUTHERN GRAPE VARIETY KNOWN FOR ITS COMPLEXITY AND CELLARING POTENTIAL.

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

DEPUIS 1995

Les Jamelles

WINEMAKING

¾ of the harvest undergoes a very long maceration period that lasts more than 3 weeks, until alcoholic fermentation is complete. The remaining grapes are vinified using carbonic maceration (whole bunches of grapes).

TASTING

Gorgeous, intense red in colour with crimson nuances, Les Jamelles Mourvèdre starts off with very fruity flavours of strawberry, peach and currants on the palate. It features spicy aromas reminiscent of wild Mediterranean herbs, notes of marzipan, honey, lavender, thyme and bay leaf along with a hint of roasted meat. On the palate, it is surprisingly long and full bodied with well-balanced tannins. The finish is almost sweet, giving an impression of velvety smoothness. The spicy and herbal notes are present from start to finish. This is a wine that boasts a great deal of character and power.

FOOD PAIRINGS

Serve at 18°C.
Enjoy with a lamb tajine, steak with pepper sauce, a moussaka or parmigiana. It is also excellent with a cheese platter, especially goat's cheeses.

www.les-jamelles.com - contact@les-jamelles.com- 1 Route des Corbières - 11800 Monze - France

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