

-DEPUIS 1995-
Les Jamelles



LES JAMELLES FEATURES SOME VERY UNIQUE TERROIRS WITH ITS «SÉLECTION PARCELLAIRE» RANGE. 4 EXCEPTIONAL WINES THAT RESULT FROM THE SUBTLE ALCHEMY BETWEEN TERROIR, VINE, GRAPE VARIETAL AND HUMAN INTERVENTION.

Catherine Delaunay

SYRAH, VALLÉE DE LA BRETONNE

SÉLECTION PARCELLAIRE - IGP PAYS D'OC



VARIETAL

Syrah



TERROIR

The plot from which this Syrah hails is located in the northwestern part of Corbières, at the foot of Montagne (Mount) d'Alaric. Covering a gentle south-facing slope, it borders the La Bretonne stream. The soil, composed of alluvium and pebbly limestone, lends this wine power and substantial minerality.



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WINEMAKING

The grapes are handpicked and collected in small crates in late September, once the grapes have fully matured (late-ripening terroir). The grapes are sorted on a vibrating table and are destemmed. 50% undergo traditional maceration in 50-hl wooden vats that lasts one month without added sulphur.



TASTING

This Syrah stands out for its finesse, elegance and length on the palate. It offers both fruity (blackcurrant) and spicy (liquorice) aromas and flavours underscored by lovely floral notes (violet, rose, lily) and a delicate hint of vanilla with nuances of fresh oak. A very elegant expression of this varietal!



FOOD PAIRINGS

Serve at room temperature (16°-18°C).

This Syrah is a perfect match for roasted duck with porcini mushrooms and olives, or grilled sirloin steak with pepper sauce. For dessert, try it with a flourless or molten chocolate cake. Vegans will enjoy it with eggplant caviar, cherry tomato and basil bruschetta, or vegetable curry. And for an even more exotic suggestion, go for tuna tartare or stuffed vine leaves.

