

- DEPUIS 1995 -
Les Javelles



OUR IN-DEPTH KNOWLEDGE OF THE LANGUEDOC'S TERROIRS IN ADDITION TO LASTING RELATIONSHIPS THAT HAVE BEEN ESTABLISHED OVER THE YEARS WITH SOME OF OUR PARTNER-GROWERS ALLOW US TO OFFER THIS MERLOT THAT IS CRAFTED IN ACCORDANCE WITH THE STRICT SPECIFICATIONS THAT PERTAIN TO ORGANIC AGRICULTURE.

Catherine Delaunay



MERLOT

BIO & SANS SULFITES - IGP PAYS D'OC



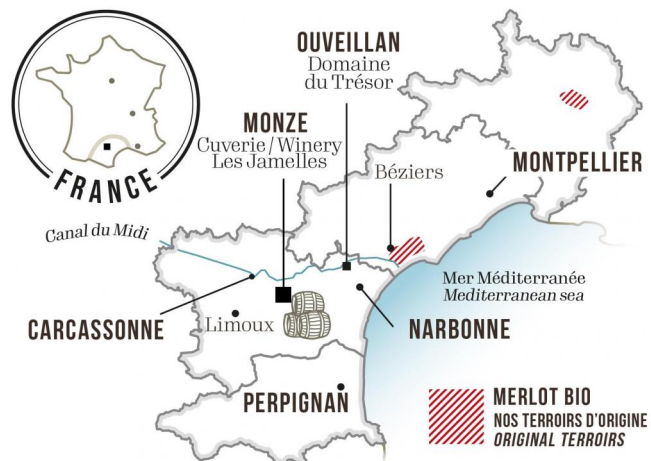
VARIETAL

Merlot



TERROIR

The grapes are sourced from vineyards located on the slopes of the Gard River (soil strewn with rounded stones, climate tempered by proximity to the sea), and the coast near Béziers (calcareous clay soil, hot Mediterranean climate). Pruning is carefully monitored and yields are limited, approximately 30% lower as compared to conventional viticulture.



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WINEMAKING

The grapes are harvested at their peak of ripeness, early in the morning. They are destemmed before being left to macerate in tanks for between 15 days and 3 weeks. Alcoholic fermentation takes place under monitored temperatures with regular pumping over of the must. Malolactic fermentation takes place in tanks.



TASTING

Endowed with gorgeous deep red – almost black – colour, Les Jamelles Merlot Bio is complex and round. Intense aromas of crushed black fruit (blackberry, blackcurrant coulis), smoke (peat) and spices (cinnamon). Long and velvety on the palate boasting perfect balance.



FOOD PAIRINGS

Serve at 17 – 18°C.

Ideal with cheeses, grilled red meat, pizza and charcuterie.

