DEPUIS 1995

Les Jamelles

RICH, SPICY, COMPLEX, WITH REAL PERSONALITY ... THIS CABERNET SAUVIGNON BOASTS ALL OF THE CHARACTER TRAITS OF THIS CELEBRATED GRAPE VARIETY ALONG WITH INTERESTING NOTES THAT ARE LINKED TO ITS VARIOUS TERROIRS OF ORIGIN.

Catherine Delaunay

CABERNET SAUVIGNON KOSHER

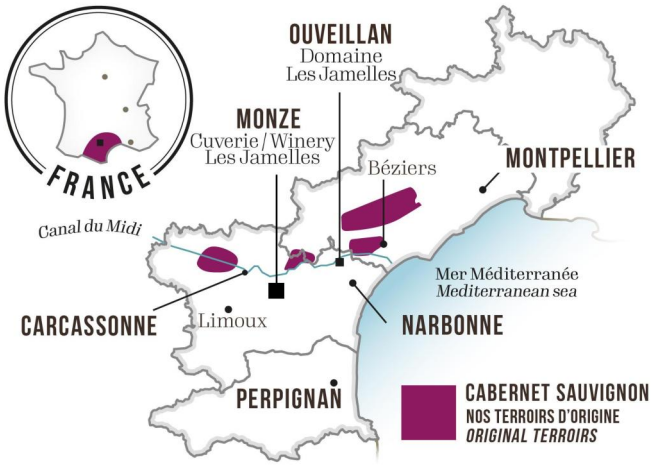
LES CLASSIQUES - IGP PAYS D'OC

VARIETAL

Cabernet sauvignon

TERROIR

The grapes come from four meticulously selected terroirs: the environs of Narbonne to lend richness and opulence to the wine; the Aude River plain for length and structure; those from the slopes of the Orb Valley contribute velvety tannins, richness and complexity; and finally, the western Aude department, under whose oceanic influence freshness dominates. Subtle blending allows the cuvées from these four terroirs to yield an elegant, complex wine with pleasing velvetiness and lovely length on the palate.



- A SELECTION OF GRAPES FROM 4 TERROIRS: RICH SOILS THAT LEND OPULENCE, COMPLEXITY AND RICHNESS AND TERROIRS WITH AN OCEANIC INFLUENCE FOR CRISPNESS.
- A GRAPE VARIETY WITH A STRONG PERSONALITY : A RICH AND COMPLEX WINE WITH VEGETAL AND SPICY NOTES.

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

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WINEMAKING

This Cabernet Sauvignon was produced in full compliance with the rules of kashrut (Jewish dietary laws). From harvest to bottling, every step of the process is carefully overseen by a rabbi. The grapes are fully destemmed. Maceration lasts about ten days, with temperature control and frequent pump-overs. Towards the end of fermentation, the rabbinic supervisor racks the tank and transfers the wine into full tanks with a small addition of French oak, where it completes its malolactic fermentation. Once this is complete, the wine is racked again and aged in stainless steel tanks to refine before bottling.

TASTING

Featuring beautiful deep red colour, Les Jamelles Cabernet Sauvignon reveals flavours of red fruit (blackcurrant, strawberry) combined with a refreshing, slightly green note (fresh peppercorns, typical of the varietal) and spicy flavours (cinnamon, mint, honey). The finish boasts subtle woodiness (with aromas of cedar, oak and walnut). The tannins are soft and silky.

FOOD PAIRINGS

Serve at 17 – 18°C.
Enjoy with grilled meats and vegetables , roasted chicken and French fries, fajitas, eggplant in tomato sauce or a classic burger.

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

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