

-DEPUIS 1995-
Les Jamelles



BOTH HAILING FROM THE SAME REGION – BURGUNDY – THE PINOT NOIR
AND I WERE DESTINED TO GET ALONG! WITH ITS LOVELY BALANCE
BETWEEN TAUTNESS AND ROUNDNESS, LES JAMELLES PINOT NOIR IS
MORE THAN APPEALING!

Catherine Delaunay



PINOT NOIR

LES CLASSIQUES - IGP PAYS D'OC



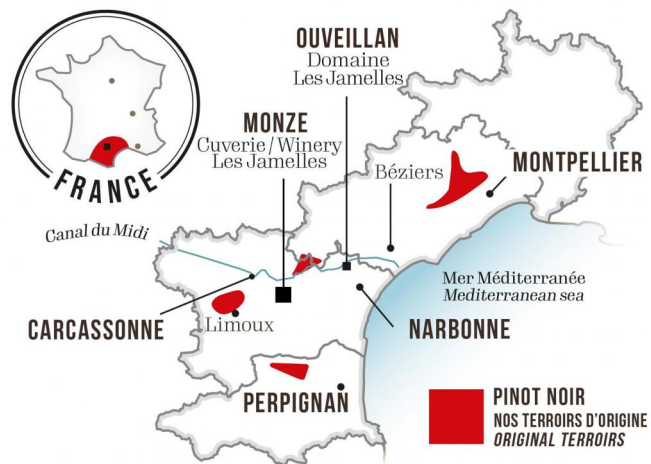
VARIETAL

Pinot Noir

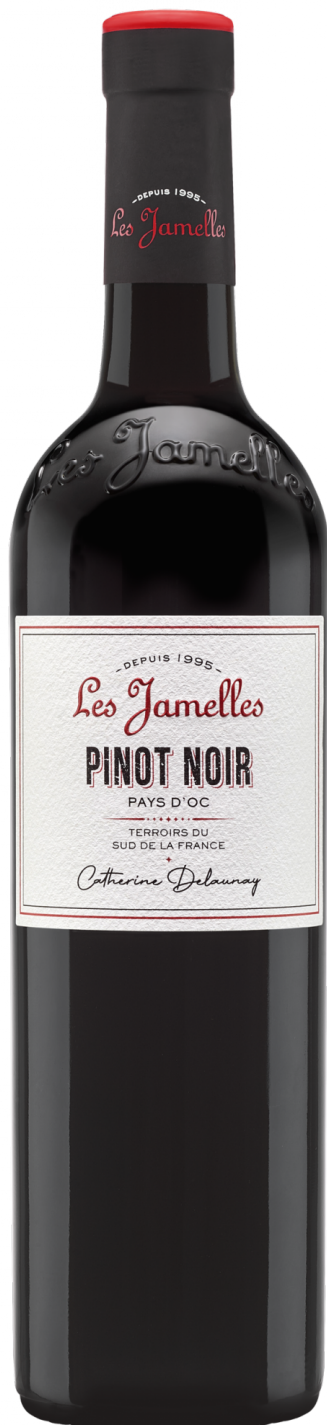


TERROIR

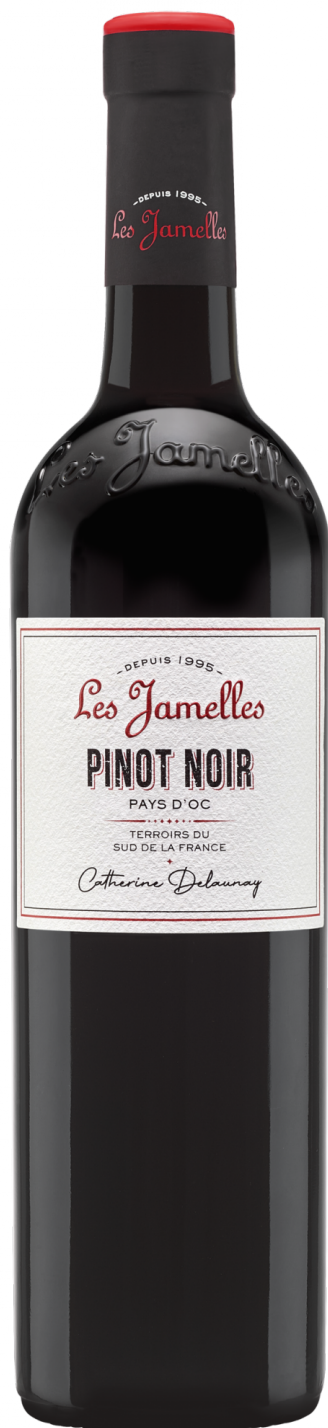
The grapes are sourced from four terroirs: the vines located in the Hérault Valley's mid-slope vineyards and in the foothills of the Pyrenees lend richness and opulence, while the vineyards in the Upper Aude valley contribute fruit, typicity and freshness, and those on the Aude River plain, length and structure.



- COMPLEX AND WELL BALANCED : A BLEND OF TERROIRS IN THE AUDE AND HÉRAULT DEPARTMENTS, WITH LIMESTONE SOILS AND A MEDITERRANEAN CLIMATE, TEMPERED BY A HIGHER ALTITUDE AND MARITIME INFLUENCES.
- PRECISION AND BALANCED AROMAS INSPIRED BY CATHERINE DELAUNAY'S BURGUNDIAN KNOW-HOW.



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WINEMAKING

Cold pre-fermentation maceration lasts approximately one week, as does fermentation under monitored temperatures followed by 8 to 10 days of vatting.



TASTING

Endowed with beautiful ruby red colour, Les Jamelles Pinot Noir reveals a nose redolent of berries, floral notes and a delicate hint of oak and vanilla. It boasts gorgeous complexity on the palate.

Full-bodied, long and rich, its flavours of crushed red fruit (raspberry, cherry) and jammy plum are supported by well-integrated, rounded tannins. Influenced by her Burgundian origins, Catherine Delaunay offers a wine that is faithful to its varietal with aromas of red berries and a mineral touch that give it pleasing freshness and well-rounded tannins. The perfect balance!



FOOD PAIRINGS

Serve at 17 – 18°C.

Perfectly pairs with grilled red meat, roasted poultry, grilled vegetables and mild cheeses.

