

-DEPUIS 1995-
Les Jamelles



ASURE BET FROM THE LES JAMELLES RANGE, OUR MERLOT IS AFRUITY, ROUND, COMPLEX, ELEGANT WINE. IT MAY BE PAIRED WITH ALL TYPES OF CUISINES.

Catherine Delaunay



MERLOT

LES CLASSIQUES - IGP PAYS D'OC



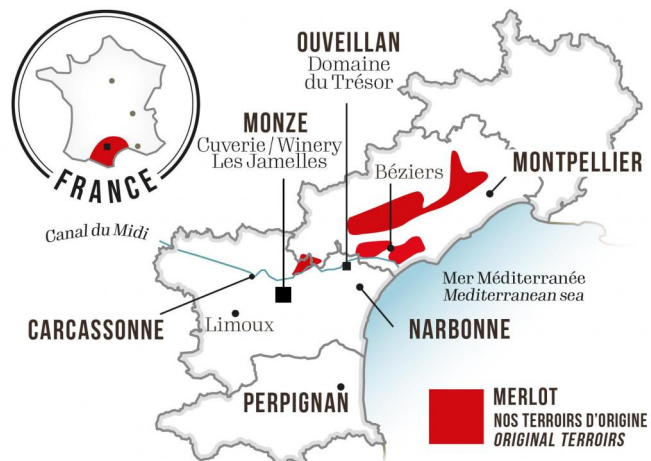
VARIETAL

Merlot



TERROIR

To obtain a wine with perfect balance that is typical of its varietal, the grapes are selected from five terroirs: the flatlands in the environs of Narbonne and the Aude River plain lend richness, length and structure; those along the coastal region near Béziers, opulence and freshness; while the vines located on the slopes of the Orb Valley and the Herault's Valley mid-slope vineyards contribute roundness, velvety tannins and freshness to the final blend.



- BALANCE AND TYPICITY, A BLEND OF WINES HAILING FROM 5 TERROIRS.
- AREAS ON THE PLAIN FOR RICHNESS AND LENGTH, ON THE COAST FOR CRISPNESS AND ON SLOPES FOR ROUNDNESS.
- A TYPICAL EXPRESSION OF THIS FRUITY, ROUND, COMPLEX, ELEGANT VARIETAL.

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WINEMAKING

Maceration lasts 2 to 4 weeks.



TASTING

Endowed with intense colour, Les Jamelles Merlot is rich, long and round. It boasts flavours of ripe fruit (cherry, wild strawberry), as well as nuances of clafoutis and caramel. Notes of cinnamon, nutmeg and even cherry tomato may also be detected. The tannins are silky and pleasing on the palate. This well-balanced, easy-drinking Merlot will be a unanimous favourite among your guests! So appealing!



FOOD PAIRINGS

Serve at 17 – 18°C.

Ideal with grilled red meats, roasted white meat or with a light sauce, spicy vegetarian dishes or light cheeses.

