DEPUIS 1995

Les Jamelles

IN A PERPETUAL QUEST FOR INNOVATION, I HAVE CREATED LOW NAT: A NEW GENERATION OF GRAPE WINES NATURALLY LOW IN ALCOHOL (9°) AND CERTIFIED ORGANIC. THIS UNIQUE AND INNOVATIVE OFFERING PERFECTLY MATCHES CURRENT DESIRES FOR LIGHTNESS, FRESHNESS, AND NATURALNESS. COMBINING PRECISE MASTERY OF WINEMAKING WITH THE ICONIC EXPERTISE OF LES JAMELLES, THIS LOW NAT RANGE FEATURES LESS SUGAR, LESS ALCOHOL, FEWER CALORIES, AND UNPARALLELED PLEASURE. .

Catherine Delaunay

FR-BIO-01
Agriculture France

BIO & SANS SULFITES - VIN DE FRANCE

VARIETALS

Cinsault, Grenache noir

TERROIR

From the selection of grape varieties to winemaking, we follow a very specific process for LOW NAT wines. Soil selection: we have identified fertile and cool soils that allow for high yields and abundant foliage. This naturally avoids too rapid a concentration of sugars during grape development, thus preserving the flavor and intensity of the fruit. In addition, these soils, which are also well-draining and filtering, imply, in case of rain, a very low residual humidity. This characteristic is very interesting in organic certification, as humidity promotes the appearance of fungi.

- A UNIQUE AND INNOVATIVE OFFER - NATURALLY LOW IN ALCOHOL 9% - CERTIFIED ORGANIC - LESS SUGAR, LESS ALCOHOL, FEWER CALORIES.

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

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WINEMAKING

The production of a wine with naturally low alcohol content (9%) is explained by different reasons:
- Early harvest: the grapes are harvested earlier in the season, as early as the beginning of August. The sugar content is then lower, resulting in a lower alcohol content in the wine.
- Unique winemaking process: an innovative technique is used where malolactic fermentation is carried out on must. This step allows working on the balance of the wine while ensuring its protection. Indeed, wines with low alcohol content are somewhat more fragile and therefore require a high level of technical expertise.
- Yeast selection: the yeasts chosen for alcoholic fermentation are very specific and have a low conversion yield of sugars into alcohol. Thus, more sugar is consumed for the production of one degree of alcohol. Therefore, a high level of technical mastery, resulting from several years of research, is necessary to produce a naturally low-alcohol quality wine.

TASTING

With a delicate pale pink color, the Low Nat rosé Les Jamelles is delicate and elegant, with fruity and gourmet notes of peach, raspberry, and grenadine, complemented by a beautiful freshness. Easy to enjoy, it is a rosé with a balanced palate that combines roundness and minerality.

FOOD PAIRINGS

Serve chilled at 8°C.
This Low Nat wine is ideal as an aperitif, with white meats, grilled fish, or sushi. It will also pair well with Mediterranean cuisine such as falafel or a lightly spiced chakchouka.

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

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