

-DEPUIS 1995-  
**Les Jamelles**



THIS RED GRAPE VARIETY, ORIGINALLY FROM ARAGON, SPAIN, WAS INTRODUCED INTO FRANCE IN THE 12TH CENTURY AND TODAY COVERS 100,000 HECTARES, CONCENTRATED IN 3 SOUTHERN REGIONS: LANGUEDOC-ROUSSILLON, PROVENCE AND, ON A SMALLER SCALE, CORSICA. CARIGNAN IS A FASCINATING GRAPE VARIETY AS ITS QUALITY CAN VARY, DEPENDING ON YIELD, AGE OF THE VINES AND VINIFICATION. RARELY VINIFIED ON ITS OWN, I LET YOU DISCOVER A RICH AND COMPLEX WINE.

*Catherine Delaunay*



# CARIGNAN

LES DÉCOUVERTES - IGP PAYS D'OC



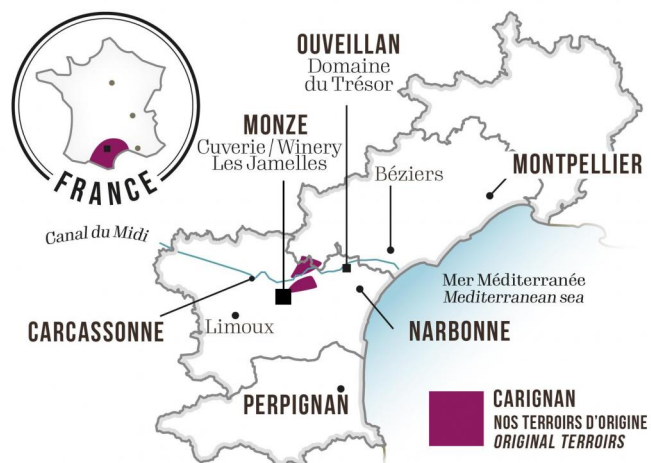
## VARIETAL

Carignan



## TERROIR

Our Carignan hails from small plots of vines, with some of them are very old with low yields. These vines were planted according to the traditional Languedoc method and are cultivated: on the Aude River plain, in the Minervois region, on alluvial terraces strewn with rounded stones, for added length and structure ; in the foothills of Montagne (Mount) d' Alaric, in the north of the Corbières mountain range, for roundness and complexity.



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## WINEMAKING

A portion of the grapes is handpicked in small crates and transferred to a tank that has been previously filled with CO2 gas. Carbonic maceration lasting 10 to 15 days is carried out in order to develop young, typical aromas and flavours. This method encourages the expression of high-quality, rounded, fine tannins. The remaining grapes are harvested in a more conventional manner at their peak of ripeness before undergoing traditional vinification.



## TASTING

With its gorgeous dark colour slightly tinged with purple, Les Jamelles Carignan features notes of prune, blackcurrant, wild strawberry and black cherry, along with spicy notes (white pepper). It starts off soft and flavourful on the palate, with notes reminiscent of the aromas perceived on the nose. Elegant tannins and full body result from grapes picked at optimal maturity with restricted yields.



## FOOD PAIRINGS

Serve at 18°C.

Will perfectly pair with dishes prepared with lamb, duck breast or red meats, with full-flavoured dishes, cheeses plate or with a chocolate desert.

