DEPUIS 1995

Les Jamelles

WITH LES PETITES JAMELLES, I INVITE YOU TO EXPERIENCE THE WARM SPIRIT OF THE SOUTH OF FRANCE. THIS RANGE, FULL OF CONVIVIALITY AND JOIE DE VIVRE, CELEBRATES SHARING AND AUTHENTICITY. WITH FRESH, FRUITY, AND DELIGHTFUL WINES, IT PERFECTLY REFLECTS OUR PHILOSOPHY: TASTEFUL ENCOUNTERS.

Catherine Delaunay

LES PETITES JAMELLES ROUGE

LES PETITES JAMELLES - IGP TERRES DU MIDI

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

VARIETALS

Caladoc, Grenache noir

TERROIR

The IGP Terres du Midi covers the diverse landscapes of Gard, Hérault, Aude, and Pyrénées-Orientales. From high plateaus with cool nights to sun-drenched coastal plains, every nuance of the Mediterranean climate contributes to the richness and diversity of these terroirs. Breaking away from the tradition of rich and powerful wines, Les Petites Jamelles embrace a modern style, where freshness and vibrant flavors shine. True to our values, these wines are HVE3-certified (High Environmental Value), reflecting our commitment to sustainable and respectful viticulture.

- CLEAR AND EVOCATIVE ORIGIN: THE IGP TERRES DU MIDI REFLECTS THE RICHNESS OF THE SUNNY LANDSCAPES OF THE SOUTH OF FRANCE.
- MODERN STYLE: FRESH AND CRISP, BREAKING AWAY FROM HEAVY, POWERFUL WINES.
- SUSTAINABLE COMMITMENT: HVE3 CERTIFICATION AND ECO-DESIGNED PACKAGING.
- A MARK OF EXCELLENCE: CREATED BY CATHERINE DELAUNAY AND SIGNED BY

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

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LES JAMELLES, A SYMBOL OF QUALITY FOR 30 YEARS.

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

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WINEMAKING

The grapes are vinified after full destemming, followed by a short, low-temperature maceration for a few days. This process limits tannin extraction, resulting in a very fruity red wine with ripe, crisp tannins and a vibrant, bright color.

TASTING

Cherry-red color. Fruity and luscious nose with notes of cherry, raspberry, and pomegranate. Delicate and well-balanced palate, combining roundness and freshness, with soft tannins and fresh red fruit flavors, offering a long finish.

FOOD PAIRINGS

Serve at 18°C.
Perfect with roasted chicken or herb-grilled lamb chops, vegetable lasagna, or Penne all'arrabbiata. Also pairs beautifully with a charcuterie and cheese platter or a dark chocolate brownie for dessert.

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