

- DEPUIS 1995 -
Les Jamelles



BOTH HALING 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



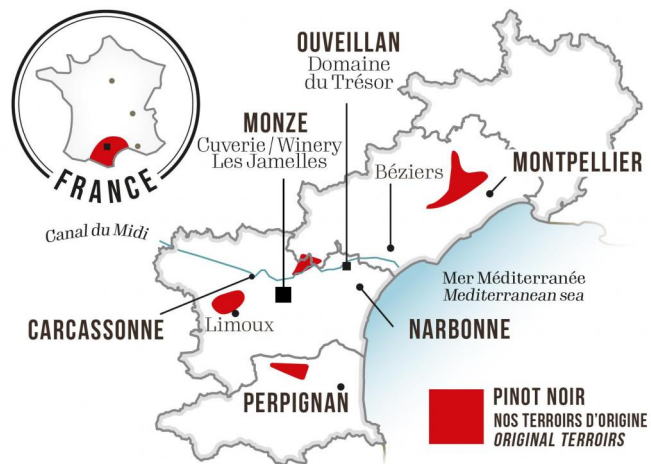
VARIETAL

Pinot Noir



TERROIR

Les raisins proviennent de quatre terroirs : les vignes situées dans les mi-coteaux héraultais et dans les contreforts pyrénéens apportent richesse et opulence tandis que les vignobles de la haute vallée de l'Aude apportent fruit, typicité et fraîcheur, et ceux de la plaine de l'Aude, de la longueur et de la 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.

