

- DEPUIS 1995 -  
*Les Janelles*



LES JANELLES ESSENTIEL REFLECTS THE RICHNESS OF THE PAYS D'OC, A SUN-DRENCHED REGION IN THE SOUTH OF FRANCE. THESE SINGLE-VARIETAL WINES CAPTURE THE FRESHNESS, BALANCE, AND PURE AROMATIC EXPRESSION OF EACH GRAPE. SIMPLE, APPROACHABLE, AND AUTHENTIC: THE ESSENCE OF PLEASURE.

*Catherine Delaunay*



## ESSENTIEL MERLOT

SPÉCIFIQUES CLIENTS - IGP PAYS D'OC



### VARIETAL

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Merlot



### TERROIR

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This Merlot reflects the diversity of the terroirs of Pays d'Oc. Influenced by the Mediterranean climate, this wine fully expresses its potential in a fruity, round, and complex style.

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#### WINEMAKING

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The grapes are harvested at perfect ripeness and undergo gentle and rapid maceration. Fermentation takes place in tanks with precise temperature control to obtain a fruity, fine, and gourmet Merlot.



#### TASTING

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This wine has a very deep colour, almost black. Complex, rich, and full bodied, it has flavours of crushed black fruits (ripe blackberries, black currant, cherries), jam and cooked fruits with hints of spices (cinnamon, thyme). On the palate, this wine is round, fat and long («velvety») with matured tannins at the end. It is a well-balanced and easy drinking wine.



#### FOOD PAIRINGS

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Serve at 17 to 18°C.  
Perfect with traditional cooking or spiced food : ribs, steak, chicken with ratatouille or grilled vegetables.

