

-DEPUIS 1995-
Les Jamelles



LES JAMELLES FEATURES SOME VERY UNIQUE TERROIRS WITH ITS «SÉLECTION PARCELLAIRE» RANGE. 4 EXCEPTIONAL WINES THAT RESULT FROM THE SUBTLE ALCHEMY BETWEEN TERROIR, VINE, GRAPE VARIETAL AND HUMAN INTERVENTION.

Catherine Delaunay

MOURVÈDRE, LES TRAVERSES

SÉLECTION PARCELLAIRE - IGP PAYS D'OC



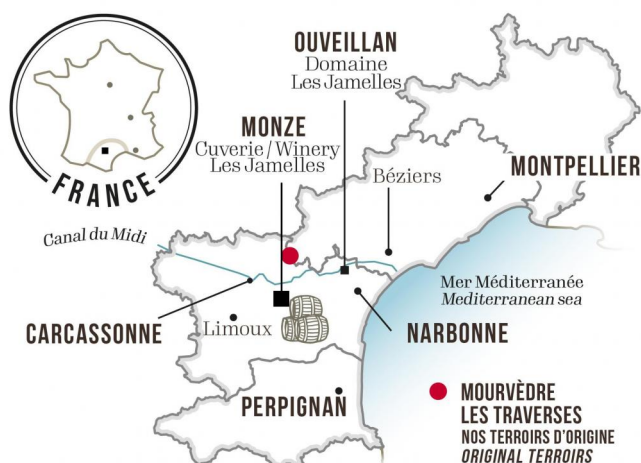
VARIETAL

Mourvèdre



TERROIR

This Mourvèdre comes from vines that are approximately forty years old, which are planted in the eastern Minervois region in gravelly, sandy soil that is well drained and relatively poor, which suits this varietal particularly well. Southern exposure and moisture in the soil allow the grapes to reach optimal ripeness while maintaining perfect balance.



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WINEMAKING

The grapes are handpicked and collected in small crates in early October, once the grapes have fully matured. Half of the harvest is vinified whole in 50-hl wooden vats (the grapes are left intact without any crushing or destemming) without sulphur for 15 days and then finish fermentation after the still-sweet grapes are pressed. The remaining grapes are destemmed and undergo traditional vinification in 50-hl wooden vats, with a one-month long maceration period. No sulphur is added until malolactic fermentation is complete.



TASTING

This Mourvèdre reveals aromas and flavours of dark fruit (blackcurrant) combined with vegetal (pine) and spicy (pepper, clove) notes. Its tannins are silky and supple. This Mediterranean varietal shines through in this pleasingly round cuvée!



FOOD PAIRINGS

Serve at room temperature (16°-18°C).

This Mourvèdre is perfect with herbed leg or rack of lamb, Provençal-style beef stew, or a cheese platter featuring Roquefort or Stilton. Vegans will enjoy it with porcini or chanterelle risotto. For an even more exotic match try it with lamb tagine with prunes, beef tataki or teriyaki beef, vegetable or cheese yakitori (brochettes).

