

-DEPUIS 1995-
Les Jamelles



LES JAMELLES 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 PINOT NOIR

SPÉCIFIQUES CLIENTS - IGP PAYS D'OC



VARIETAL

Pinot Noir



TERROIR

This Pinot Noir 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

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

Our Pinot Noir has a dark colour, with ruby tints. It has scents of red and black berries mixed with floral notes, together with hints of delicate wood and vanilla. It is complex and long on the palate. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam. The tannins are plump and well-integrated.



FOOD PAIRINGS

Serve at 17 to 18°C.

Perfect with charcuteries, white meat (such as chicken with a cream sauce) and light cheeses.

