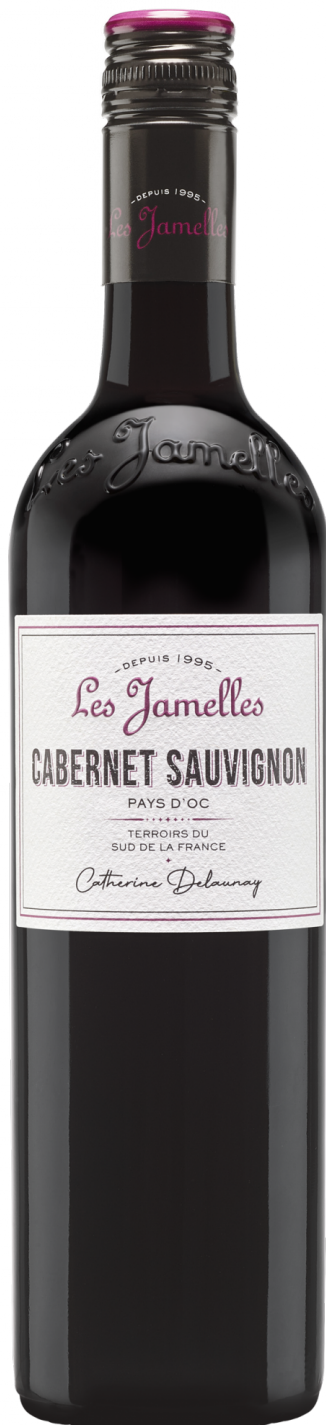


-DEPUIS 1995-  
Les Jamelles



RICH, SPICY, COMPLEX, WITH REAL PERSONALITY ... THIS CABERNET SAUVIGNON BOASTS ALL OF THE CHARACTER TRAITS OF THIS CELEBRATED GRAPE VARIETY ALONG WITH INTERESTING NOTES THAT ARE LINKED TO ITS VARIOUS TERROIRS OF ORIGIN.

*Catherine Delaunay*



## CABERNET SAUVIGNON

LES CLASSIQUES - IGP PAYS D'OC



### VARIETAL

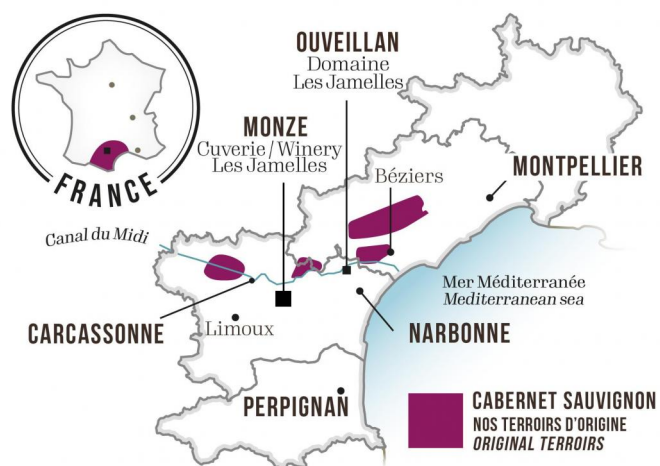
Cabernet sauvignon



### TERROIR

The grapes come from four meticulously selected terroirs: the environs of Narbonne to lend richness and opulence to the wine; the Aude River plain for length and structure; those from the slopes of the Orb Valley contribute velvety tannins, richness and complexity; and finally, the western Aude department, under whose oceanic influence freshness dominates.

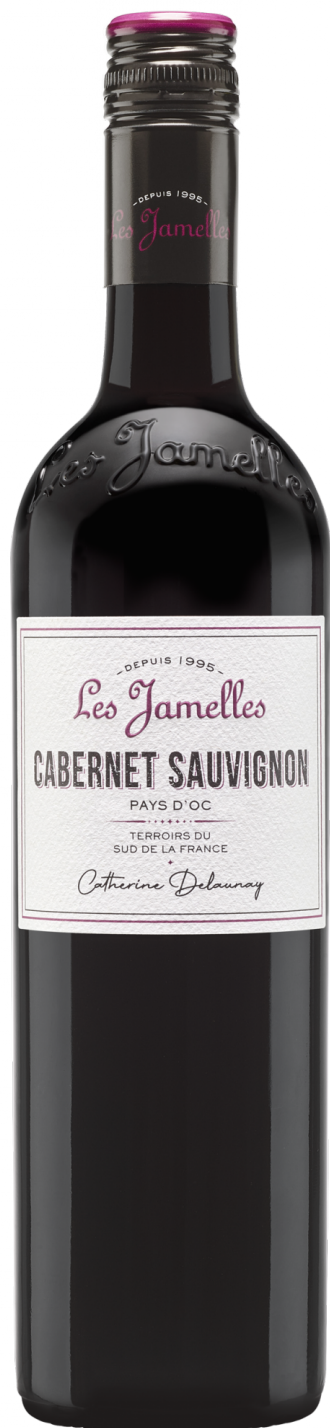
Subtle blending allows the cuvées from these four terroirs to yield an elegant, complex wine with pleasing velvetiness and lovely length on the palate.



- A SELECTION OF GRAPES FROM 4 TERROIRS: RICH SOILS THAT LEND OPULENCE, COMPLEXITY AND RICHNESS AND TERROIRS WITH AN OCEANIC INFLUENCE FOR CRISPNESS.

- A GRAPE VARIETY WITH A STRONG PERSONALITY : A RICH AND COMPLEX WINE WITH VEGETAL AND SPICY NOTES.

-DEPUIS 1995-  
*Les Jamelles*



## WINEMAKING

The grapes are completely destemmed. Maceration, under monitored temperatures, is long and includes several pump-overs.



## TASTING

Featuring beautiful deep red colour, Les Jamelles Cabernet Sauvignon reveals flavours of red fruit (blackcurrant, strawberry) combined with a refreshing, slightly green note (fresh peppercorns, typical of the varietal) and spicy flavours (cinnamon, mint, honey). The finish boasts subtle woodiness (with aromas of cedar, oak and walnut). The tannins are soft and silky.



## FOOD PAIRINGS

Serve at 17 – 18°C.

Enjoy with grilled meats and vegetables , roasted chicken and French fries, fajitas, eggplant in tomato sauce or a classic burger.

