

- DEPUIS 1995 -
Les Jamelles



LES JAMELLES CINSULT ROSÉ IS KNOWN FOR ITS FRUITINESS, FRESHNESS, AND CANDY-LIKE NOTES." – CATHERINE DELAUNAY

Catherine Delaunay



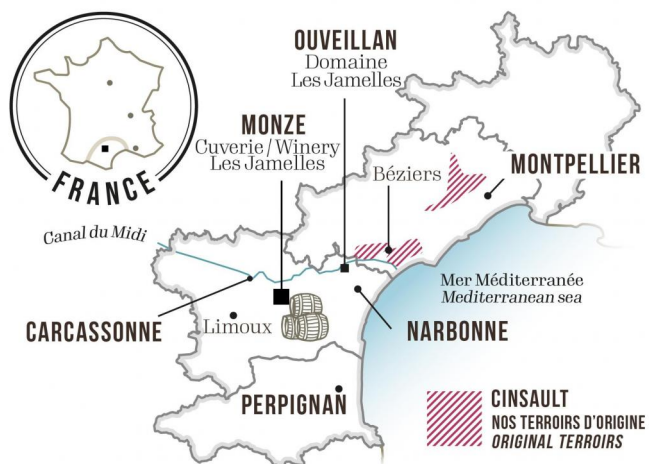
CINSULT KOSHER

LES ROSÉS - IGP PAYS D'OC



TERROIR

The grapes used to make this Cinsault come from three terroirs. The coastal area around Béziers, where the warm climate and proximity to the sea provide roundness and freshness. Vineyards located on the mid-slope hills of the Hérault, which contribute richness. The Narbonne hinterland, which adds opulence to the blend.



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WINEMAKING

This Cinsault Rosé was produced in strict compliance with kashrut (Jewish dietary laws). From harvest to bottling, every step of the process is carefully supervised by a rabbi. The grapes are pressed immediately after harvest. The final press fractions are not kept in the kosher process. The must is clarified by the rabbinic supervisor through natural static settling to obtain a very clear juice, which is then vinified like a white wine and fermented at a low temperature (15°C). No malolactic fermentation is carried out. The wine is aged on fine lees and kept cool until bottling.



TASTING

With its beautiful, brilliant pale pink color, Les Jamelles Cinsault Rosé is very fruity and aromatic, revealing candy-like aromas, raspberry, strawberry, and grenadine, along with floral notes of rose. It is very pleasant and easy to enjoy, with a perfectly balanced palate combining roundness and length with freshness and acidity.



FOOD PAIRINGS

Serve well chilled (8°C).

Perfect as an aperitif, or with a salad, braised or grilled meats, stuffed peppers, pasta. Catherine Delaunay particularly recommends pairing it with a roasted pepper and anchovy salad, eggplant caviar, or a violet artichoke salad.

