DEPUIS 1995
Les Jamelles

THROUGH THIS NON-ALCOHOLIC RED WINE, I WANTED TO PRESERVE THE ESSENCE OF WINE AND THE PLEASURE OF TASTING. A GOURMET AND BALANCED CREATION, WHERE FRUIT, FRESHNESS, AND TEXTURE ARE EXPRESSED WITH HARMONY.

Catherine Delaunay

LES JAMELLES, ROUGE, 0%

LES INNOVATIONS -

TERROIR

The grapes selected for the production of this alcohol-free red wine come from Mediterranean terroirs that promote a high aromatic concentration of the grapes. We have chosen red grape varieties that are flavorful and highly aromatic, such as Grenache and Syrah, to preserve the fruity expression and aromatic intensity after dealcoholization. The climatic conditions of the South of France, with generous sunshine and cool nights, also contribute to the balance and freshness of the final profile.

- A SELECTION OF TERROIRS THAT PROMOTE STRONG AROMATIC EXPRESSION IN THE GRAPES.
- A CHOICE OF EXPRESSIVE AND GOURMET RED GRAPE VARIETIES, SUCH AS GRENACHE AND SYRAH.
- GENTLE DEALCOHOLIZATION, UNDER VACUUM AT LOW TEMPERATURE.
- A MODERN AND ACCESSIBLE INTERPRETATION, COMBINING PLEASURE, FRESHNESS, AND BALANCE.

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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WINEMAKING

Following a traditional winemaking process designed to reveal the full aromatic expression of the grapes, the wine undergoes gentle vacuum dealcoholization at low temperature (35°C). This precise technical process helps preserve the wine's aromas and freshness to the greatest extent possible. Particular attention is then given to achieving the final balance, with careful control of texture and aromatic profile to retain the wine's generosity, harmony, and approachability.

TASTING

With its bright ruby-red color, Les Jamelles 0% Red Wine reveals an expressive nose with aromas of fresh red berries, crushed strawberry, and cherry. The palate is supple, fresh, and harmonious, supported by vibrant fruit intensity and a well-balanced texture. The finish is generous and approachable, pleasantly extending the red fruit flavors.

FOOD PAIRINGS

Serve at 17°C.
Les Jamelles 0% Red Wine is the perfect companion for simple and enjoyable moments shared with friends and family. Its freshness, smooth texture, and delicate red fruit notes pair beautifully with grilled vegetables, pizza, burgers, or savory tarts.

www.les-jamelles.com - contact@les-jamelles.com- 1 Route des Corbières - 11800 Monze - France

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