

**LES JAMELLES**  
**PINOT NOIR**  
**IGP PAYS D'OC**

"Les Jamelles" is a unique collection of handcrafted varietal wines that have been produced in the Pays d'Oc, in the South of France, since 1995. The wines, which are soberly and authentically presented, have won praise from the press throughout the world for their excellent quality, placing them in a class of their own. Created by nature and the work of talented men and women, "Les Jamelles" wines offer a real handcrafted quality... the simplicity of authentic products... a different spirit.

This is another example of the way in which Catherine Delaunay has transferred her family know-how to the South of France. This wine, which is produced in limited quantities, is quite different from preconceived ideas people generally have about Pinot Noir wines when the variety is grown away from its homeland. It is well worth discovering ...

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**TERROIR**

Schistous and clay limestone soils.

**WINEMAKING**

Cold pre-fermentation maceration lasting about a week, followed by one week's fermentation at controlled temperatures. 25% of the final blend is aged in oak barrels for 6 to 9 months.

**GRAPE VARIETY**

100% Pinot Noir

**ALCOHOL**

13%

**SERVICE TEMPERATURE**

17 - 18°C

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**TASTING NOTES:**

On the palate, this wine is complex, rich, long and fat. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam. The tannins are plump and well-integrated.

**FOOD PAIRING:**

This wine goes well with charcuteries, white meat (such as chicken with a cream sauce) and light cheeses.

