

Les Jamelles

MOURVÈDRE

— IGP Pays DOC —

66 Said to be of Spanish origin, Mourvèdre arrived on the French coasts in the Middle Ages where it found a climate it could thrive in. It is a highly esteemed southern grape variety that is grown exclusively along the Mediterranean coast, between Perpignan and Fréjus, where it yields some of the region's finest wines. 99

TERROIR(S)

Our Mourvèdre comes from several carefully selected terroirs: we found some very exceptional vines that are between 15 and 30 years old, planted on slopes at an altitude of 50 m above sea level on the Mediterranean coast near the **Bages lagoon basin**, close to Narbonne. The calcareous, alluvial soil yields rich grapes that boast considerable freshness; the grapes from the areas near the **foothills of the Montagne Noire** and the **central Corbières** region add typical notes of spices and wild Mediterranean herbs to the wine. Finally, the grapes from the **Hérault Valley's mid-slope** vineyards lend richness and opulence.



TASTING

Gorgeous, intense red in colour with crimson nuances, Les Jamelles Mourvèdre starts off with very fruity flavours of strawberry, peach and currants on the palate. It features spicy aromas reminiscent of wild Mediterranean herbs, notes of marzipan, honey, lavender, thyme and bay leaf along with a hint of roasted meat. On the palate, it is surprisingly long and full bodied with well-



balanced tannins. The finish is almost sweet, giving an impression of velvety smoothness. The spicy and herbal notes are present from start to finish. This is a wine that boasts a great deal of character and power.

VINIFICATION

This grape requires sunshine, heat and proximity to the sea in order to achieve its full potential. Mourvèdre is above all a finicky grape whose cultivation is tricky. The maceration period for $\frac{3}{4}$ of the harvest is very long— lasting more than 3 weeks— until alcoholic fermentation is complete. The remaining grapes are vinified using carbonic maceration (whole bunches of grapes). A very small proportion is aged in oak barrels. The red wines it produces are of excellent quality and boast deep colour. They are aromatic, spicy and structured and suitable for ageing.

FOOD & WINE

Serve 18°C. Catherine Delaunay likes pairing our Mourvèdre with a lamb tajine, steak with pepper sauce, game or moussaka. It is also excellent with cheese, especially goat's cheeses.

GRAPE VARIETY: 100% Mourvèdre

ALCOHOL CONTENT: 13%



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WINE IMPORTER

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