




— DEPUIS 1995 —  
*Les Jamelles*

## ROUSSANNE

### PAYS D'OC

*"Winemaker Catherine Delaunay is passionate about the diversity of wines and vineyards and possessed by a love for the earth and a penchant for well-executed work. She considers her cuvées as moments of pleasure for those who taste them. The harmony between the wine, the context, and the people who share in its enjoyment represents her vision of the perfect accord."*

|                             |   |
|-----------------------------|---|
| VINEYARD LOCATION           | Slopes of the Orb Valley  |
| ELEVATION                   | Approximately 300-400 meters above sea level  |
| SOIL TYPE                   | Calcareous, clay  |
| FARMING PRACTICES           |  Sustainable Farming Practices |
| AVERAGE VINE AGE            | 10 years  |
| CASE PRODUCTION             | 400 cases (12 bottles/case)   |
| YIELD                       | 70 hl/ha  |
| TRELLIS SYSTEM              | Guyot   |
| VARIETAL/BLEND              | 100% Roussanne  |
| MACERATION AND FERMENTATION | Fermentation takes place in stainless steel tanks under controlled temperature                                    |
| AGING CONTAINER             | Stainless steel   |
| AGING TIME                  | 9 months  |
| ALCOHOL BY VOLUME           | 14%   |



#### WINEMAKER

Catherine Delaunay

#### REGION/SUBREGION

Languedoc

