

Les Jamelles

PINOT NOIR

— IGP Pays DOC —

“Both hailing from the same region – Burgundy – Catherine Delaunay and Pinot Noir were destined to get along! With its lovely balance between tautness and roundness, Les Jamelles Pinot Noir is more than appealing!”

TERROIR(S)

The grapes are sourced from four terroirs: the vines located in the *Herault Valley's mid-slope* vineyards and in the *foothills of the Pyrenees* lend richness and opulence, while the vineyards in the *Upper Aude valley* contribute fruit, typicity and freshness, and those on the *Aude River plain*, length and structure.



TASTING

Endowed with beautiful ruby red colour, Les Jamelles Pinot Noir reveals a nose redolent of berries, floral notes and a delicate hint of oak and vanilla. It boasts gorgeous complexity on the palate. Full-bodied, long and rich, its flavours of crushed red fruit (raspberry, cherry) and jammy plum are supported by well-integrated, rounded tannins. Influenced by her Burgundian origins, Catherine Delaunay offers a wine that is faithful to its varietal with aromas of red berries and a mineral touch that give it pleasing freshness and well-rounded tannins. The perfect balance!



VINIFICATION

Cold pre-fermentation maceration lasts approximately one week, as does fermentation under monitored temperatures followed by 8 to 10 days of vatting. The cuvée is aged using only very slightly toasted oak for 6 to 9 months.

FOOD & WINE

Serve at 17°C with cold cuts, white meats (poultry in cream sauce) and mild cheeses. Catherine Delaunay particularly recommends pairing it with beef Bourguignon, osso buco, Gaston Gérard chicken, or even a peach tart.

GRAPE VARIETY: 100% Pinot Noir

ALCOHOL CONTENT: 13%



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WINE IMPORTER

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