

Les Jamelles

# SYRAH

IGP Pays DOC

“Syrah, a grape variety originating in the Rhone Valley that has become very popular internationally, thrives in the Languedoc region. This is a rich, powerful wine that combines aromas and flavours of red fruit and a touch of menthol with a refreshing finish reminiscent of forest undergrowth.”

## TERROIR(S)

The grapes for Les Jamelles Syrah come from four distinct terroirs: the *slopes of the Orb Valley* for complexity and richness, while the terroir at the foot of *Montagne (mount) d'Alaric*, in the northern Corbières, lends roundness and complexity; the clayey soil in the *central Corbières* region gives complexity and spice to the wine thanks to the deeply rooted vines. Finally, the *foothills of the Montagne Noire* lend freshness and richness.



## TASTING

Les Jamelles Syrah boasts deep colour and a syrupy consistency. Its wild fruit (raspberry, redcurrant, blackcurrant) and floral (violet) aromas harmonize with flavours of spices, vanilla and cinnamon, along with a touch of mint. This wine is very rich and full on the palate, with a touch of minerality as well as a long, silky finish that is of rare complexity and boasts a lovely lasting hint of liquorice.



## VINIFICATION

The majority of the cuvée is crafted according to the method used traditionally in the South of France known as “la cocotte” (the casserole) – at the end of alcoholic fermentation, the pomace is completely submerged. This allows for slow, gentle extraction of the tannins and colour pigments to give the wines pleasing velvety tannins and good concentration. A portion of the cuvée is oak aged, for a touch of spice that suits Syrah particularly well.

## FOOD & WINE

Serve at 17°C with Mediterranean cuisine, spicy dishes, meat with sauce, game or cold cuts. Catherine Delaunay particularly recommends pairing it with Spanish tapas, lamb tajine with prunes, or spareribs in piment d'Espelette-spiked tomato sauce.

GRAPE VARIETY: 100% Syrah  
ALCOHOL CONTENT: 13.5%



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