

# Les Jamelles

IGP Pays d'Oc

## CLAIR DE ROSE



"Clair de Rose" embodies the quintessence of a Les Jamelles rosé, though, exceptionally, it is a blend of two grape varieties, Grenache and Cinsault. The result is a subtle wine that is well balanced: elegant and delectable, floral and fruity, fresh and round on the palate...

### GRAPE VARIETY

Grenache & Cinsault

### TERROIR(S)

The grapes for this wine are sourced from diverse terroirs: those from the *Herault Valley's mid-slope vineyards*, under the influence of the Mediterranean climate, yield rich, warm, sun-drenched wines; a little further to the south, the sandy alluvial soils around the *Thau lagoon basin* lend freshness and salinity; while further east, the calcareous clay soils in the *environs of Narbonne*, where the climate is dry and sunny, yield rich wines.

### VINIFICATION

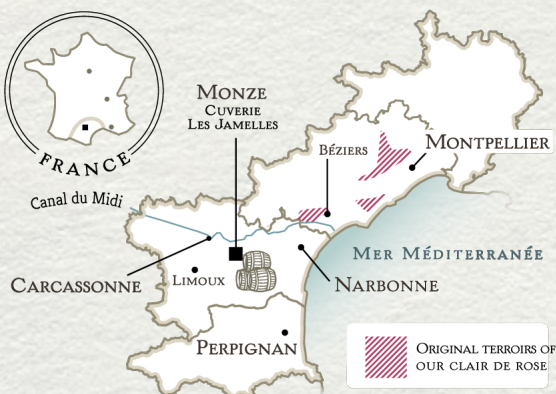
The grapes are pressed immediately after being harvested. The must is clarified using flotation in order to obtain very clear juice that is then vinified as for a white wine and fermented at low temperatures (15°C). There is no malolactic fermentation.

### TASTING

Doted with lovely pale pink colour, Les Jamelles Clair de Rose is perfectly balanced, fresh, lively and round, with floral and fruity aromas of raspberry and grenadine.

### FOOD & WINE

Enjoy well chilled (8°C) as an aperitif, with salads, grilled meats, pizza, summer vegetables, or with Asian cuisine. Catherine Delaunay likes to serve it with prawn skewers marinated in ginger and coconut milk. Or try it with a simple slice of melon and prosciutto.



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