

# Les Jamelles

IGP Pays d'Oc

GRENACHE NOIR - VALLÉE DE LA BOULZANE



## GRAPE VARIETY

100% Grenache Noir

## TERROIR(S)

This Grenache hails from a plot located near La Boulzane, a tributary stream of the Agly River, in the Haut-Roussillon. Planted in soil that is composed of stony black schist, the vines, which are over 80 years old, need to plunge their roots deep down in order to produce just a few incredibly concentrated bunches of grapes. Dry conditions and an altitude of 320 m allow the grapes to maintain good acidity.

## VINIFICATION

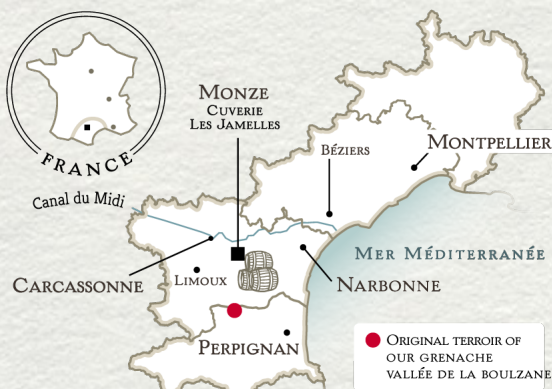
The grapes are handpicked, once the grapes have reached their peak of ripeness, in late september. They are completely destemmed before undergoing classic vinification with 2 daily pump-overs and long maceration in contact with the cap. The wine is aged in 53-hl wooden vats.

## TASTING

This Grenache, with its fruity aromas and flavours, vegetal (gentian, marshmallow root) and empyreumatic (caramel) notes offers a full-bodied palate that combines both salinity and sucrosity underpinned by lovely peppery tannins. A pure and rather wild expression of this varietal!

## FOOD & WINE

This Grenache may be paired with pigeon or roasted quail with pearl onions and grapes, osso buco or roasted veal chop, a fine selection of goat and sheep's milk cheeses. Vegans can match it with a cappuccino of mushrooms or a smoked tofu and vegetable crumble. For more exotic matches, try it with tandoori chicken with spiced rice or Peking duck. Serve at room temperature (16°-18°C). The wine may be carafed ½ to 1 hour before serving.



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