

**LES JAMELLES**  
**LES JAMELLES- PINOT NOIR 2016**  
**PAYS D'OC**

"Les Jamelles" is a unique collection of handcrafted varietal wines that have been produced in the Pays d'Oc, in the South of France, since 1995. The wines, which are soberly and authentically presented, have won praise from the press throughout the world for their excellent quality, placing them in a class of their own. Created by nature and the work of talented men and women, "Les Jamelles" wines offer a real handcrafted quality... the simplicity of authentic products... a different spirit.

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**TERROIR**

schistous and claylimestone soils

**WINEMAKING**

Cold pre-fermentation maceration lasting about a week, followed by one week's fermentation at controlled temperatures. 25% of the final blend is aged in oak barrels for 6 to 9 months.

**GRAPE VARIETY**

100% Pinot Noir

**ALCOHOL**

13.5%

**SERVICE TEMPERATURE**

16°C - 18°C

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**TASTING NOTES:**

Appearance: Dark colour, with ruby tints. Scents of red and black berries mixed with floral notes, together with hints of delicate wood and vanilla. On the palate, this wine is complex, rich, long and fat. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam. The tannins are plump and well integrated. Unlike many Pinot Noirs grown in the Pays d'Oc, this wine is not dominated by heaviness or an excessive over-ripeness.

**FOOD PAIRING:**

This wine goes well with charcuteries, white meat (such as chicken with a cream sauce) and light cheeses

