




— DEPUIS 1995 —
Les Jamelles

PINOT NOIR
 PAYS D'OC

"Winemaker Catherine Delaunay is passionate about the diversity of wines and vineyards and possessed by a love for the earth and a penchant for well-executed work. She considers her cuvées as moments of pleasure for those who taste them. The harmony between the wine, the context, and the people who share in its enjoyment represents her vision of the perfect accord."

VINEYARD LOCATION	Herault Valley's mid-slope, Pyrenees foothills, Upper Aude Valley and Aude River plain
ELEVATION	Approximately 300-400 meters above sea level
SOIL TYPE	Clay, silt, gravel
FARMING PRACTICES	 Sustainable Farming Practices
AVERAGE VINE AGE	25-30 years
CASE PRODUCTION	35,000 cases (12 bottles/case)
YIELD	70 hl/ha
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	100% Pinot Noir
MACERATION AND FERMENTATION	Cold pre-fermentation maceration approximately one week at a controlled temperature
AGING CONTAINER	Aged using very slightly toasted oak wood chips
AGING TIMES	6-9 months
ALCOHOL BY VOLUME	13%



WINEMAKER

Catherine Delaunay

REGION/SUBREGION

Languedoc

