




- DEPUIS 1995 -
Les Jamelles

MOURVÈDRE

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	Bages lagoon basin, foothills of the Montagne Noire, central Corbières, Hérault Valley's mid-slope
ELEVATION	Approximately 50 meters above sea level
SOIL TYPE	Clay, silt, gravel
FARMING PRACTICES	 Sustainable Farming Practices
AVERAGE VINE AGE	15-30 years
CASE PRODUCTION	14,000 cases (12 bottles/case)
YIELD	70 hl/ha
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	100% Mourvèdre
MACERATION AND FERMENTATION	Maceration for 3/4 harvest-more than 3 weeks, remaining grapes carbonic maceration and a small proportion are aged oak barrels
AGING TIMES	6-9 months
ALCOHOL BY VOLUME	13%



WINEMAKER

Catherine Delaunay

REGION/SUBREGION

Languedoc

