



— DEPUIS 1995 —
Les Jamelles

SYRAH

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	Slopes of the Orb Valley, Montagne d'Alaric, Central Corbières, Foothills of the Montagne Noire
ELEVATION	Approximately 300-400 meters above sea level
SOIL TYPE	Clay, silt, gravel
FARMING PRACTICES	 Sustainable Farming Practices
AVERAGE VINE AGE	10-35 years
CASE PRODUCTION	23,000 cases (12 bottles/case)
YIELD	70 hl/ha
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	100% Syrah
MACERATION AND FERMENTATION	Mostly submerged - a tradition in the South of France known as "la cocotte" (the casserole)
AGING CONTAINER	Slight amount is aged in oak
AGING TIMES	6-9 months
ALCOHOL BY VOLUME	13.5%



WINEMAKER

Catherine Delaunay

REGION/SUBREGION

Languedoc

