



**THE
MERCHANT
VINTNER
LTD.**

LES JAMELLES MERLOT



WHAT'S INTERESTING

This is the most popular of the “Les Javelles” Collection – and deservedly so. It is made from 100% of one of Bordeaux most famous grapes. The winemaker, Catherine Delaunay, works closely with growers in several areas of the Languedoc to ensure they grow and train their vines to her complete satisfaction.

PRODUCER

Badet, Clement – www.les-javelles.com

REGION/VINEYARD

Languedoc, South of France, ranging from Nimes in the East to the Aude valley in the West. These vineyards, in their turn, provide wines which show different styles, terroir and complexity. The vines have an average age of 20 years. And grow well in relatively lower altitudes.

VINIFICATION

This is produced very much in the same manner as in Bordeaux. After fermentation ends most of the wine undergoes a long maceration to ensure that the wine will absorb all the fruit flavours from the skins. A small quantity of grapes are fermented by the “Carbonic Maceration” method which helps to produce delightful easily accessible fruity wines. They are blended together with some of the wine being aged in barriques for six to nine months before being blended back to the main part for final aging in Stainless steel tanks prior to bottling.

TASTING NOTES

This is always a very well made wine, complex and loaded with fruit, which is very well balanced. The tannins, although obvious, are nicely tuned, so do not overpower this wine and allow it to show its backbone of black and red fruit flavours. It charms the palate.

FOOD PAIRING

A very adaptable wine, this will go with all kinds of grilled meats – hot or cold. Steaks, chops, rack of lamb, pasta dishes, ratatouille and a variety of cheeses.