



**THE  
MERCHANT  
VINTNER  
LTD.**

# LES JAMELLES MOURVEDRE



## WHAT'S INTERESTING

This is probably the most exciting wine of the “Les Jamelles” range. In France it is grown only in the South, and has often been overlooked until recently outside of its “home” of Bandol. If any wine evokes the spices, the garrigue and flavours of the Mediterranean, Mourvedre is it.

## PRODUCER

Badet, Clement – [www.les-jamelles.com](http://www.les-jamelles.com)

## REGION/VINEYARD

Grown between Narbonne and the sea on hillside slopes of clay-limestone and schist at only 50 metre altitude. The vines are 15 years old and produce less than 50 hectolitres/ha.

## VINIFICATION

80% of the wine is macerated with the skins and lees for three weeks. This allows the skins to give up all their colour, tannins and fatty components to the wine. The other 20% is fermented by the carbonic maceration method to provide a degree of fresh fruitiness to the finished wine when blended back in together.

## TASTING NOTES

A warm, generous wine, the first impression is of ripe plum and black cherry flavours. These then lead to the smells of the garrigue- marzipan, honey, lavender, thyme and bay leaves. Black pepper and licorice complete the experience – totally hedonistic. All this is nicely wrapped together with firm, fine tannins and an extra long finish.

## FOOD PAIRING

The quality and style of this wine invites a wide variety of foods to be eaten with it. Game – boar, venison, moose, wild (and tame) duck, goats cheese, blue cheese (and others) steaks with or without pepper sauce, rack of lamb, BBQ ribs – the list is endless.