



**THE
MERCHANT
VINTNER
LTD.**

LES JAMELLES PINOT NOIR ESSENTIEL



WHAT'S INTERESTING

The traditional homeland for this grape is, of course, Burgundy. The best area in the south of France for Pinot is in the foothills of the Pyrenees, south-west of Limoux, where the cooler climate, lower temperatures and some rain prevent the grapes from ripening too quickly. The clay and limestone soil in the area has some similarity to the soils of Burgundy.

PRODUCER

Badet, Clement – www.les-javelles.com

REGION/VINEYARD

Grown in the Western Languedoc. The vines are 10 years old and trained on trellised wires, and produce less than 50 hectolitres/ha.

VINIFICATION

HCool maceration for a week prior to fermentation to help draw out some colour. A week's full fermentation, then drawn off the skins. 25% of the wine is aged in old oak barrels for between 6 and 9 months depending on the growing conditions that year.

TASTING NOTES

Has a darkish colour with hints of rubies at the edge. An interesting mix of red and black fruit, light spice, floral notes plus wood and vanilla on the nose – quite intriguing. On the palate it is fullish, somewhat fat in the mouth displaying ample tannins which do not dominate the fruit in the wine nor the drinker's palate.

FOOD PAIRING

The quality and style of this wine invites a wide variety of foods to be eaten with it. Serve at less than 17° C. All kinds of charcuterie, roasts, barbecued meats – lamb chops, steaks, chicken with herbes de Provence, pork, Oktoberfest sausages and so on.