



**THE  
MERCHANT  
VINTNER  
LTD.**

# LES JAMELLES SYRAH



## WHAT'S INTERESTING

This is one of the finest wines in the “Les Jamelles” collection, made from a legendary variety that reaches its perfect expression in the South of France. A rich and powerful wine combining scents of red fruits and hints of mentholated aromas with a fresh finish of summer undergrowth, “Les Jamelles ” wines receive consistent accolades from both Robert Parker and the “Wine Spectator” because of their remarkable and exceptional value.

## PRODUCER

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

## REGION/VINEYARD

Languedoc, South of France. Vineyards are about 150 m altitude. Vines average age is 20 years, and they yield 40 to 50 hl of wine per hectare. Three vineyard areas provide rich, Rhone type soil for ripe fruit and depth of flavour, thick clay/limestone for structure, and poor limestone which help to express the fruit more completely.

## TASTING NOTES

A very rich, warm and generous wine, black fruit and leathery spice. Quite bold with well balanced tannins, which whilst prominent provide a good backbone for the fruit flavours. This wine is very well made and although it is drinking nicely now, it will certainly be enjoyable over the next several years if kept.

## VINIFICATION

About 70% of the “Les Jamelles Syrah” undergoes a long maceration (about 3 weeks) period to extract colour, tannins and fatty components from the grapes. The remaining 30% undergoes carbonic maceration (fermentation of whole grapes) to obtain plenty of fruit. A small proportion (about 10%) is aged in oak barrels for greater complexity.

## FOOD PARING

A perfect match for Mediterranean food, spicy dishes, sauced meats, game and charcuteries.