



**THE
MERCHANT
VINTNER
LTD.**

LES JAMELLES CINSAULT ROSE ESSENTIEL



WHAT'S INTERESTING

This is one of four traditional red grapes grown in the South of France which make its wonderful Rose wines – either singly or in partnership with Grenache, Syrah and Mourvedre. These grapes whether made as red or rose evoke the spices, garrigue and flavours of Provence and the Languedoc regions of France and invite one to sit out on the patio and watch the world go by in the summer.

PRODUCER

Badet, Clement – www.les-jamelles.com

REGION/VINEYARD

Grown between the Gard and Limoux. The vines are 15 years old, free standing – like Beaujolais, and produce less than 50 hectolitres/ha.

VINIFICATION

Whole bunches of grapes are put into vats, and some skins break – allowing the juice to take on a light rose colour. After just a few hours are then lightly pressed and the juice is drawn off to start fermentation. It does not undergo the malolactic, so it retains a nice degree of freshness.

TASTING NOTES

Has a light, cherry red colour. There are hints of raspberries, grenadine, roses and lavender on the nose and the slightest hint of petillance on the palate – which helps to give a lovely, clean freshness in the mouth.

FOOD PAIRING

The quality and style of this wine invites a wide variety of foods to be eaten with it. All kinds of cold meats, barbequed moules, cheese and tomato sandwiches – the list is endless.