Les Jamelles, 2025

Minimalist Pays d'Oc

Country of origin
France

Grapes
Syrah, Grenache

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14%

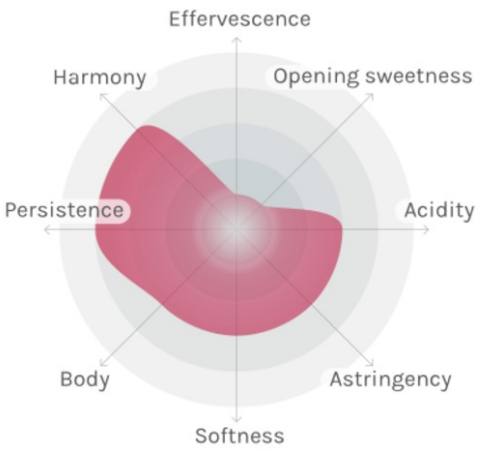
Character

A wine that gleams a garnet-red, with nuances of purple. Its bouquet is expressive and intense; in the mouth, aromas of black cherry, cassis, gooseberry, vanilla and clove assert themselves. Although full and mellow, it has an attractive and elegant mineral dimension, and the finish is long and sustained.

Wine type

Lingering wines

Sweeter wines



Producer

Les Jamelles

Connoisseurs worldwide delight in the fine, mainly single-variety, terroir-marked wines of the Les-Jamelles series from the family business Badet-Clément in Languedoc-Roussillon. The company works with different winegrowers from the region and presses its wines at the new, modern winery near the Canal du Midi. The result is regular awards at competitions, praise from the international press for quality and originality as well as the ascent of Badet-Clément towards becoming one of the most successful French wine exporters.

Foodpairing