

# LES PETITES JAMELLES ROUGE 2023





#### \$16.99

## Delicious Southern French Quaffer

Product Code:	31292
Country:	France
Region:	Languedoc- Roussillon
Sub Region:	Vin de Pays d'Oc
Style:	Red
Variety:	Grenache Blend / GSM

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	Grenache, Carignan







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#### VIEW PRODUCT ONLINE

#### TASTING NOTES

We have been impressed by the whole range of Les Jamelles wines and so have you based on how much of their rosé we sell, so when the importer mentioned they are bringing in a red blend to add to the range we thought it might be worth taking a look. Well, we are glad we did...

The Les Petites Jamelles range is made for immediate enjoyment with the brief being fruity, supple and balanced wines - they have nailed the brief. It's a style of wine that the south of France has perfected, and when looking in the right places, there are wines of *incredible value to be had; this is one of those wines*.

The blend of the Grenache's herbal, red, fruity notes and the Carignan's strong liquorice and spicy palate work so well here to ultimately produce a wine that over-delivers in every way.

We can see this becoming the go-to quaffer for many of you looking for a juicy red to take along to the weekend barbecue.

#### Winery notes (2023 Vintage)

"This red Pays d'Oc wine was a crafted principally from Grenache and Carignan grapes, grown on 15 to 20-year-old vines in



calcareous clay soils in the Aude and Hérault departments.

Endowed with deep crimson colour tinted with vivid highlights, this wine offers a bouquet of ripe red and black fruit (raspberry, blackberry), spices, pepper and cinnamon. Starts off soft and round on the palate with silky structure. The tannins are bold, but not overbearing. The wine is lively and fruity, boasting a warm, fruity finish."

#### 90/100 Cameron Douglas MS, August 2025 (2023 Vintage)

"Ripe and fruity with a distinctive bouquet of red berries, granite and clay soil ideas. Flavours of plums and raspberry, a strawberry compote memory and fresh summer berries. Dry with a fine chalky tannins and medium+ acid line, a balanced and well made wine, lighter weighted, fresh and ready. Best drinking from day of purchase through 2029."

Reviews for the 2022 vintage below...

#### 5 Stars & 91/100 Sam Kim, Wine Orbit, October 2024 (2022 Vintage)

"Delightfully fruited and inviting, the wine shows raspberry, ripe cherry, floral, subtle spice and nutmeg aromas on the nose. The palate is equally charming with succulent fruit flavours with supple texture and fine-grained tannins, finishing long and silky. At its best: now to 2028."

#### CONTACT VINO FINO

## Phone: 03 365 5134 https://vinofino.co.nz

### **OPEN HOURS**

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

#### VISIT VINO FINO

188 Durham St South, Christchurch

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