



CLOS CACHET
the finest French wines

JEAN-LUC JAMET

Côte-Rôtie 'Les Terrasses'

2019

01

Provenance:
North Rhône Valley ,
Côte-Rôtie

02

Grape Variety:
100% Syrah

03

Pairing:
Hearty dishes such as red
meat-driven lasagne and ragu

04

Serving:
Temperature: 15°C



Vineyard Cultivation:

Jean-Luc Jamet is an undeniable icon and celebrated producer, crafting some of the most exquisite wines in Côte-Rôtie. Originally working with his brother, Jean-Paul, at the family's famed estate "Domaine Jamet", the pair parted ways in 2013. The vineyards, comprised of 16 prime hectares in Côte-Rôtie and Côte du Rhône, were divided equally.



Vinification:

The plots are partly vinified together and gradually "cross over" assembled and mounted. In addition to the use of a maximum of 20% new barrels (demi-muids and pièces) and 20 to 22 months of barrel aging, to gain complexity, Jean-Luc chooses to ferment 1/3 part in whole clusters.



Tasting Notes:

The 2019 Cote Rotie Terrasses features scents of mocha, black olives, toast and black cherries on the nose. It's nicely ripe and supple on the medium to full-bodied palate, finishing silky and elegant. It might lack the aromatic fireworks of some Côte Rôties, but it's a fine, down-the-middle example of the appellation. 92+ pts, Joe Czerwinski, Wine Advocate. Drink now with a one-hour decant before serving or lay down till 2030.



Soil Type:

Complex, rocky soils composed of schist and granite.



Method:

Sustainable

Clos Cachet

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