



CLOS CACHET
the finest French wines

JEAN-LUC JAMET

Syrah 'Valine'

2021

01

Provenance:

North Rhône Valley,
Côte-Rôtie

02

Grape Variety:

100% Syrah

03

Pairing:

Charcuterie, roast chicken, egg
plant dip, smoked meats and
beef

04

Serving:

Temperature: 15°C



Vineyard Cultivation:

Jean-Luc Jamet is one of the most iconic producers of Côte-Rôtie and Côte du Rhône. His journey began in 1991, working alongside his brother, Jean-Paul at the famed family estate “Domaine Jamet”. The magnificent Domaine occupied some of the best parts of Côte-Rôtie and Côte du Rhône – but in 2013, the brothers parted ways and split the 16 hectare estate into equal halves. The Valine vineyard is ideally located above Ampuis, on schisteous soils. The vineyard is only one hectare.



Vinification:

The grapes are manually harvested almost fully destemmed and undergo the alcoholic fermentation in stainless steel tanks. Then the wine is matured in French oak barrels (no new) for 12 months before being bottled without filtration. At every step of the wine making, Jean-Luc is using gravity as much as possible to rack the barrels in order to avoid trituration.



Tasting Notes:

This Syrah “Valine” is exquisite, profound with hints of violet flowers. The nose is lifted and intense, displaying hints of five spice, blue fruits, violet and smoked bacon. The palate is silky displaying again a great intensity with a long length. Drink now.



Soil Type:

Schisteous Soils



Method:

Sustainable

Clos Cachet

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Trade Portal

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