

DOMAINE L'OR DE LINE

AOP WINES OF CHATEAUNEUF-DU-PAPE



ORGANIC
WINE

HISTORY

The estate l'Or de Line, since numerous generations in the family Jacumin, is now run by Gérard Jacumin. Since 2009, this domain is organically grown and Gerard Jacumin works with the National Institute of Agronomic Research to improve permanently the quality.

TERROIR

3 types of terroirs : an clay - limestone covered with big pebbles of silica for grenaches, to give of the power to wines, a sandy soil on syrahs to develop their aromas and their elegance and, finally, clayey grounds for mourvedres and other vines to bring of the acidity and some balance to the blends.

SURFACE

22 ac of the prestigious appellation Chateauneuf-du-Pape

VARIETALS

Blend of Grenache, Mourvedre and Syrah. Plus a pinch of a rare pink Clairette for a touch of originality.

TECHNIQUE

Hand harvest with a selection of grapes directly in front of the vines. Very limited yield of 32 hl / ha (one of the lowest of France) to increase the concentration.
Wine making in tanks with controlled temperature with the use of two techniques of extraction,
Aging about 50 % in oak barrels and 50 % in tank. Bottling in the estate.

SERVICE

Temperature of service 16 ° - 18 °

MATCHING

When the wine is young, a piece of beef, a stew, a cow cheese.
Older, it matches with game, lamb and meats in sauce.

DESCRIPTION AND AGING

Very typical of the appellation, the flavours of white flowers and the spicy notes of type laurel, mushrooms and of resin mixed with kirsch and with blueberries. It is a full bodied with elegance: beautiful intensity, soft tannins, and a long after taste.
The vintage 2010 won a gold medal with congratulations of the jury in the competition of Orange.
The vintage 2011, silver at the organic show Amphora, 91/100 by Gilbert and Gaillard, 18.5/20 in the Gault and Millau wine guide.

