



## KERMIT LYNCH WINE MERCHANT

### DOMAINE JAMET

Country: France

Region: Rhône

Appellation(s): Côte Rôtie, Condrieu, IGP

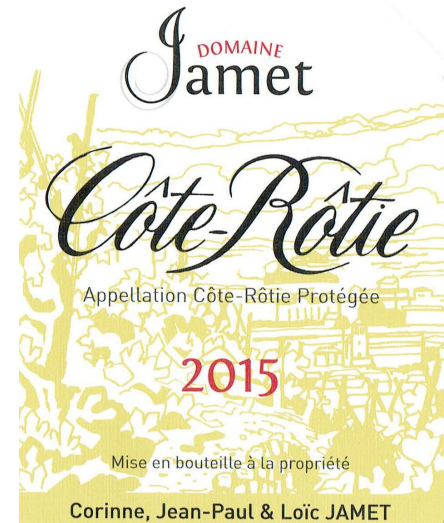
Producer: Corinne, Jean-Paul, and Loïc Jamet

Founded: 1975

Annual Production: 5,800 cases

Farming: Lutte Raisonnée

Website: [www.domaine-jamet.com](http://www.domaine-jamet.com)



Jean-Paul Jamet began his career in the vineyards of Côte Rôtie in 1976 at the age of 16, working with his father, Joseph, who bottled his first wine that year. Jean-Paul told us that he often found himself working alongside one of our former growers Marius Gentaz, whose vines in Côte Brune bordered his own. With the 2016 vintage, Jean-Paul celebrated his 40th year growing and vinifying Côte Rôtie. His experience with his enviable collection of sixteen (soon to be nineteen) *lieux-dits* spread across the best sites of the appellation has given him deep knowledge of how to unlock the greatest expression of Côte Rôtie from its wide spectrum of *terroirs*. This *savoir-faire* makes Jamet the modern-day master of the appellation.

The Jamet path has been one that has stayed true to tradition as the appellation has modernized around him. Despite its popularity, Jamet always eschewed the use of excessive new oak but instead chose to maintain a cellar full of the traditional aging vessel of Côte Rôtie: the *demi-muid*. As the fashion to de-stem Syrah accelerated, Jamet remained firmly opposed, continuing to vinify his Syrah whole-cluster. Perhaps most importantly, Jamet remained committed to his extreme, impossibly steep and rocky, treacherously terraced parcels that could only be worked painstakingly by hand. Planting Côte Rôtie on the plateau or leveling his vineyards to be able to plant on flatter sites and work them more easily were not part of his repertoire. The Jamets have been avid planters over the past four decades, giving them an incredibly diverse collection of raw material that leaves them poised to continue making great wine uninterrupted for generations to come. Jamet also resisted the urge to produce a series of limited single-vineyard *cuvées*, despite the ease and price at which he knew they could be sold, preferring instead to produce a representative blend of the entire appellation. The sole exception is that part of his Côte Brune vineyard is bottled apart, as he esteems this vineyard capable of providing, on its own, the synthesis of his entire cellar. His complex, balanced, age-worthy, classic Côte Rôtie bottling is the beneficiary of this philosophy.

As all of the various trends of modernization and experimentation have run their course in the appellation, Jamet's wines are justly recognized as the pinnacle of traditional Côte Rôtie being produced today. His strategy to follow the path laid out by his ancestors before him kept him closest to what is most important: his land and its purest and most authentic expression. Jean-Paul Jamet is joined today at the domaine by both his wife, Corinne, and his son, Loïc. As he completes his 42nd harvest in 2018, we are proud to welcome him and his family into the KLWM family of vigneron artisans.



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## DOMAINE JAMET (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Côtes du Rhône <i>Blanc</i></b>	50% Marsanne, 25% Viognier, 13% Roussanne, 12% Grenache Blanc	6-35 years	Clay, limestone, mica schist	2 ha
<b>Côtes du Rhône <i>Rouge</i></b>	Syrah	4-50 years	Schist	4.8 ha
<b>Condrieu “Vernillon”</b>	Viognier	9-29 years	Biotite and Muscovite Granite	0.5 ha
<b>IGP Syrah</b>	Syrah	8-25 years	Granite, mica schist	1.5 ha
<b>Côte Rôtie</b>	Syrah	5-85 years	95% Schist, 5% Granite	8 ha
<b>Côte Rôtie “Côte Brune”</b>	Syrah	25-85 years	Schist	0.5 ha
<b>Côte Rôtie “La Landonne”</b>	Syrah	Planted in 1987	Schist	0.26 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres



## DOMAINE JAMET (continued)

### VITICULTURE / VINIFICATION

#### White Wines

- Harvested by hand
- Grapes sorted in the vineyard during harvest
- Fermented 2 months in stainless steel and *barrique*
- Aged in *barrique*, tank, and sandstone amphora
- Bottled unfiltered

#### Red Wines

- Harvested by hand
- Grapes sorted in the vineyard during harvest
- Pump-overs during fermentation
- Fermented 3 weeks in stainless steel
- Aged in oak barrels
- Bottled unfiltered

#### Côtes du Rhône *Blanc*:

- Sourced from vines on plateau above Ampuis
- Viognier and Roussanne vinified in stainless steel tank
- Marsanne and Grenache Blanc vinified in *barrique* (5% new)
- Grapes are not de-stemmed before pressing
- Completes malolactic fermentation
- Aged 9 months, 50% in stainless steel, 50% in *barrique*
- First vintage was produced in 2005

#### Côtes du Rhône *Rouge*:

- Aged 12 months in 4 to 5 year old *barrique*
- Sourced from the *lieux-dits* Lézardes, Cognet, Plomb, Champrond, Tartaras



## DOMAINE JAMET (continued)

### Condrieu “Vernillon”:

- Named Vernillon because it is a blend of two parcels, Vernon and Côte Châtillon
- Both parcels are in the commune of Condrieu, in the northern part of the appellation
- Vernon is next to the Coteau de Chéry, with eastern exposition, and biotite granite soil
- Châtillon is the northernmost parcel of Condrieu, with muscovite granite soil
- Aged in a blend of stainless steel, *barrique*, and sandstone amphora
- Completes malolactic fermentation
- Aged 9 months
- Their first vintage of Condrieu was 2015

### IGP Syrah:

- Blend of 3 parcels: 1) young-vine Côte Rôtie, 2) mica schist terroir on plateau next to domaine and outside of Côte Rôtie appellation, 3) plateau above Condrieu
- Grapes are 90% de-stemmed
- Aged 11 months in older *barrique* (10-20 years old)

### Côte Rôtie:

- Côte Rôtie is 90% whole-cluster, opposite of their IGP Syrah
- All parcels are vinified and aged separately, with no racking
- Aged 22 months in barrel, mostly *demi-muid* and some *barrique*, before blending
- Final blend includes sixteen *lieux-dits* farmed by the domaine: Gerine, Lesardes, Fongeant, Chavaroche, Côte Bodin, Bonnivières, Le Plomb, Le Truchet, Les Moutonnes, La Landonne, Côte Blonde, Côte Rozier, Leyat, Côte Brune, Tartaras, and Rochins

### Côte Rôtie “Côte Brune”:

- A single *lieu-dit* bottling
- Produced every year for last 40 years
- In some years, a portion of Côte Brune is also blended into the Côte Rôtie
- Aged 22 months in *demi-muid* and *barrique*

### Côte Rôtie “La Landonne”:

- Only produced in exceptional years
- Most recent vintage: 2018
- Sourced exclusively from the La Landonne *lieu-dit*
- Aged 24 months in *demi-muid* and *barrique*