

-DEPUIS 1995-
Les Jamelles



COMMITTED TO AN APPROACH FOCUSED ON ONGOING INNOVATION, I HAVE CREATED LOW NAT : A NEW GENERATION OF VARIETAL WINES, NATURALLY LOW IN ALCOHOL AND CERTIFIED ORGANIC. THIS UNIQUE AND INNOVATIVE OFFER IS PERFECTLY IN LINE WITH TODAY'S DESIRE FOR LIGHTNESS, FRESHNESS AND NATURALNESS. IT COMBINES PRECISE WINEMAKING EXPERTISE WITH THE EMBLEMATIC LES JAMELLES KNOW-HOW. LESS SUGAR, LESS ALCOHOL, FEWER CALORIES AND UNRIVALLED PLEASURE.

Catherine Delaunay

CHARDONNAY

BIO & SANS SULFITES - VIN DE FRANCE



VARIETAL

Chardonnay



TERROIR

From varietal selection to vinification, we follow a very specific process for LOW NAT wines.

Soil selection : we have identified fertile, cool soils that enable high yields and abundant foliage. This naturally avoids a rapid sugar concentration during the grape development stage and preserves the flavor and intensity of the fruit. In addition, these well-draining and filtering soils mean that, in the event of rain, residual humidity is very low. This feature is of great interest in organic certification, as humidity favors the development of disease.



- A UNIQUE AND INNOVATIVE OFFER
- NATURALLY LOW IN ALCOHOL (9%)
- CERTIFIED ORGANIC
- LESS SUGAR, LESS ALCOHOL, FEWER CALORIES

- DEPUIS 1995 -
Les Jamelles



WINEMAKING

In order to obtain a naturally low alcohol content of 9%, without any dealcoholization process, different steps are taken into account :

- Early harvest : The grapes are harvested earlier in the season, usually in the beginning of August. The sugar content is then lower, which yields a lower alcohol content in the wine.
- Unique vinification : an innovative technique is used in which malolactic fermentation is carried out on the juice. This allows us to work on the wine's balance while guaranteeing its protection. Low-alcohol wines are more fragile and therefore require a high level of technical expertise.
- Yeast selection : the yeast chosen for alcoholic fermentation are highly specific and have a low yield in converting sugars into alcohol, meaning more sugar is consumed to produce one degree of alcohol.

This wine is a result of many years of research coupled with our technical expertise, resulting in a naturally low-alcohol wine of the highest quality.



TASTING

Low Nat Les Jamelles Chardonnay has an attractive golden-yellow color. This aromatic wine reveals notes of roasted hazelnut, fruity aromas of Williams pear and a fresh, floral touch of acacia and verbena. On the palate, this well-balanced wine stands out for its great freshness, fruity finish (pineapple) and subtle vanilla, oak notes.



FOOD PAIRINGS

Serve at 10°C.

This Low Nat Chardonnay is ideal as an aperitif, or to accompany crudités, mixed salads, a creamy pasta dish or a mushroom risotto. It also goes well with white meats and grilled vegetables.



- DEPUIS 1995 -
Les Javelles

