

- DEPUIS 1995 -
Les Janelles



A RANGE OF ALL THREE COLOURS OF FRUITY, SMOOTH, BALANCED WINES. THESE WINES ARE PERFECTLY SUITED TO SIMPLE, CONVIVIAL OCCASIONS.

Catherine Delaunay



LES PETITES JANELLES

LES PETITES JANELLES - IGP PAYS D'OC



TERROIR

This white wine was crafted mainly from several carefully selected terroirs in the Hérault department.



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WINEMAKING

The grapes are picked very early in the morning (between 5 and 9 AM) to ensure that they are very fresh and to avoid setting off the start of skin contact maceration. The grapes are pressed immediately and the juices are thoroughly settled. Fermentation takes place under monitored temperatures to preserve as much fruit as possible. Fermentation is relatively slow (between 15 days and 3 weeks).



TASTING

This wine presents pleasing aromas of exotic fruit and floral notes underscored by a hint of boxwood. Long and round on the palate, with remarkable freshness and lovely balance.



FOOD PAIRINGS

Serve well-chilled (8°C).

Serve as an aperitif or with a starter, fish, prawns, grilled chicken, white meats or goat's cheeses. A couple of original matches that Catherine Delaunay suggests would be a Tahitian-style raw fish salad or bruschetta.

