

-DEPUIS 1995-
Les Jamelles



ASURE BET FROM THE LES JAMELLES RANGE, OUR SAUVIGNON BLANC IS A DRY, AROMATIC WINE WITH A REFRESHING FINISH.

Catherine Delaunay



SAUVIGNON BLANC

LES CLASSIQUES - IGP PAYS D'OC



VARIETAL

Sauvignon blanc



TERROIR

Composed of grapes from five carefully selected terroirs, Les Jamelles Sauvignon Blanc derives its freshness and minerality from the Thau lagoon basin, the dried-up marsh of Marseillette, the Upper Aude Valley near Limoux, and the western Aude department. In some of these zones, temperature variations are very pronounced with extremely hot days and very cool nights, allowing for the development of sought-after citrus aromas and flavours; while the grapes that grow on the slopes of the Orb Valley, north of Béziers, lend roundness to the wine.

- A SELECTION OF 5 TERROIRS: AREAS UNDER THE COASTAL MEDITERRANEAN INFLUENCE (THAU LAGOON BASIN, DRIED-UP MARSH OF MARSEILLETTE, UPPER AUDE VALLEY AND WESTERN AUDE DEPARTMENT) FOR CRISPNESS AND AREAS ON THE PLAIN (BÉZIER) WITH MARKED TEMPERATURE VARIATIONS FOR ROUNDNESS.

- THIS WINE IS CHARACTERIZED BY ITS FINESSE, CRISPNESS AND VIVACITY.

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WINEMAKING

The grapes are harvested very early in the morning, even before daybreak. They are transported rapidly to the winery to be pressed. Alcoholic fermentation takes place quickly in stainless steel tanks with temperatures maintained between 18 and 20°C. Air contact is avoided.



TASTING

Doted with lovely pale colour, Les Jamelles Sauvignon Blanc is taut and aromatic with flavours of fruit (passion fruit, wild strawberry), citrus (pink grapefruit, lemon) along with vegetal notes (green tomato). It also features floral nuances (honeysuckle), and a mineral scent of flint. On the palate, it is very fresh and mineral, boasting good acidity and refreshing astringency on the finish.



FOOD PAIRINGS

Serve well-chilled (8°C).
Perfect as an aperitif, with seafood, grilled fish, fresh pasta or summer cuisine.

