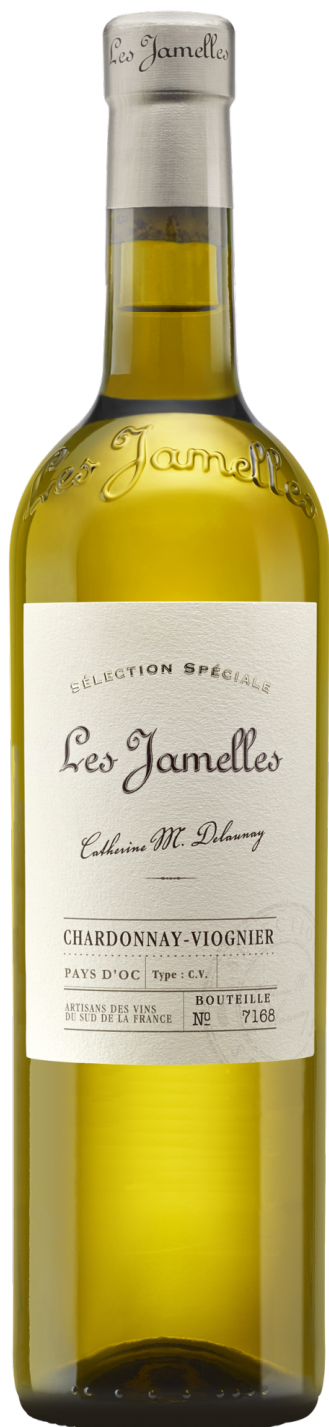


-DEPUIS 1995-
Les Jamelles



LES JAMELLES "SÉLECTION SPÉCIALE" WINES REVEAL CATHERINE DELAUNAY'S UNIQUE KNOW-HOW IN THE ART OF BLENDING. THESE WINES ARE THE RESULT OF THIS SEARCH FOR EXCELLENCE HAILING FROM OLD VINES CULTIVATED IN THE MOST BEAUTIFUL LANGUEDOC'S TERROIRS AND WINES PARTIALLY AGED IN OAK BARREL.

Catherine Delaunay



CHARDONNAY VIOGNIER

SÉLECTION SPÉCIALE - IGP PAYS D'OC



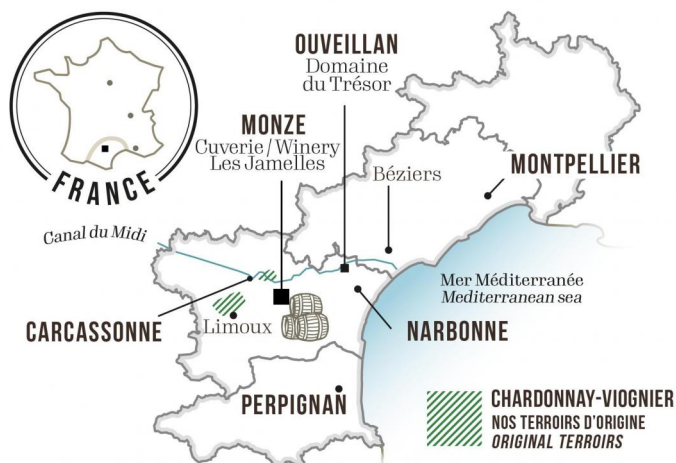
VARIETALS

Chardonnay 70%, Viognier 30%

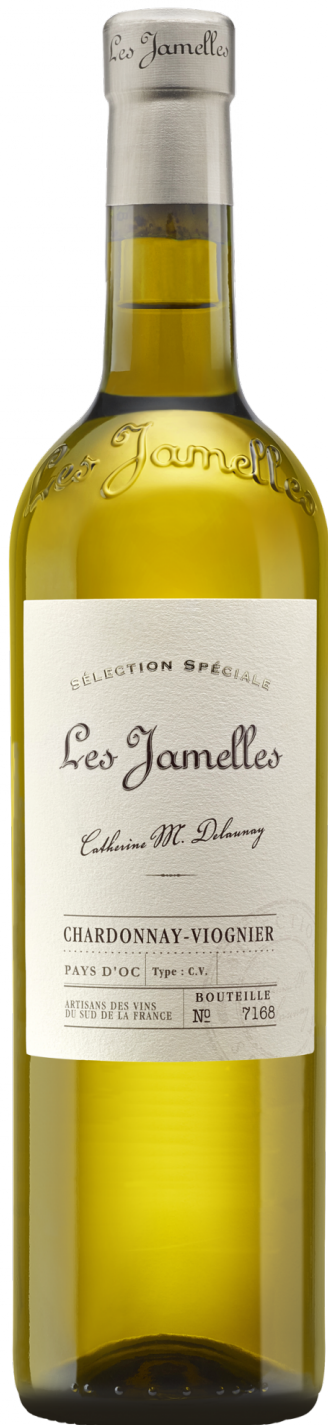


TERROIR

The Chardonnay vines selected for this blend are located near Limoux in the Upper Aude Valley and lend freshness and minerality to the wine. The Viognier grapes come from the Minervois region, more precisely the dried-up marsh of Marseillette, and also add freshness to the wine along with fruity aromas and flavours (pear, apricot, peach).



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WINEMAKING

The grapes are harvested very early in the morning. For the Chardonnay, after the juice is cold settled, alcoholic fermentation begins in tanks and finishes tranquilly in barrels. Malolactic fermentation is partially carried out depending on each barrel. For the Viognier, we use a traditional method that transfers the cold-settled juice directly into barrels in which alcoholic fermentation takes place. Malolactic fermentation is allowed to begin before it is stopped at the beginning of the winter. Catherine Delaunay then selects which barrels of wine will go into the blend for this Chardonnay-Viognier Sélection Spéciale.



TASTING

This Chardonnay-Viognier Sélection Spéciale boasts gorgeous golden colour with green highlights. It is redolent of buttery, praline notes as well as flavours of candied lemon and orange peel with a sensation of roundness and length on the palate.



FOOD PAIRINGS

Serve at 14°C.

Perfect with white meats, fish or shellfish in cream sauce, asparagus mousse, coddled eggs with white truffles, or foie gras with fig chutney. It would also be delicious with a praline, frangipane or white chocolate cake or an apricot tart. Catherine Delaunay suggests pairing it with smoked salmon with dill foam, or scampi cannelloni with piment d'Espelette-infused cream.

