

-DEPUIS 1995-
Les Jamelles



OUR IN-DEPTH KNOWLEDGE OF THE LANGUEDOC'S TERROIRS IN ADDITION TO LASTING RELATIONSHIPS THAT HAVE BEEN ESTABLISHED OVER THE YEARS WITH SOME OF OUR PARTNER-GROWERS ALLOW US TO OFFER THIS CHARDONNAY THAT IS CRAFTED IN ACCORDANCE WITH THE STRICT SPECIFICATIONS THAT PERTAIN TO ORGANIC AGRICULTURE.

Catherine Delaunay



CHARDONNAY

BIO & SANS SULFITES - IGP PAYS D'OC



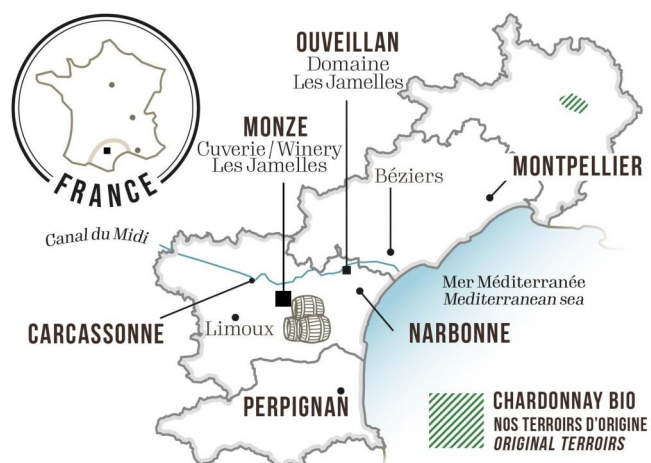
VARIETAL

Chardonnay



TERROIR

The grapes were cultivated in vineyards located on the slopes along the Gard River, in soil strewn with rounded stones in the northeastern Languedoc, where the hot Mediterranean climate is tempered by cool, humid nights and the Mistral wind. Pruning is carefully monitored and yields are limited – approximately 30% lower as compared to conventional viticulture.



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WINEMAKING

The grapes are harvested early in the morning so as to take advantage of cool temperatures. They are pressed immediately and the juices are cold settled. Vinification is carried out according to tradition, in stainless steel tanks at low temperatures. Malolactic fermentation is partially stopped.



TASTING

With its slightly golden yellow colour, Les Jamelles Chardonnay Bio is limpid and brilliant in aspect. Its fruity notes of apricot, pear and banana harmonize perfectly with aromas of white flowers and lightly toasted hazelnut. Round on the palate boasting lovely balance and pleasing acidity for freshness along with good length.



FOOD PAIRINGS

Serve chilled (10°-12°C).
Perfect with fish in sauce, poultry, scallop gratin or goat's cheese.

