

-DEPUIS 1995-  
Les Jamelles



VERMENTINO, LONG CULTIVATED IN THE MOUNTAINS OF CORSICA AND ALONG THE COAST OF PROVENCE UNDER THE NAME "ROLLE", IS SAID TO HAVE ORIGINATED IN ITALY. THIS MEDITERRANEAN GRAPE VARIETY, WHICH IS EXTREMELY POPULAR AMONG CONSUMERS, YIELDS HIGH-QUALITY WHITE WINES. THEY ARE EXPRESSIVE AND FINE, OFFERING UNCTUOUS SMOOTHNESS ON THE PALATE.

*Catherine Delaunay*



## VERMENTINO

LES DÉCOUVERTES - IGP PAYS D'OC



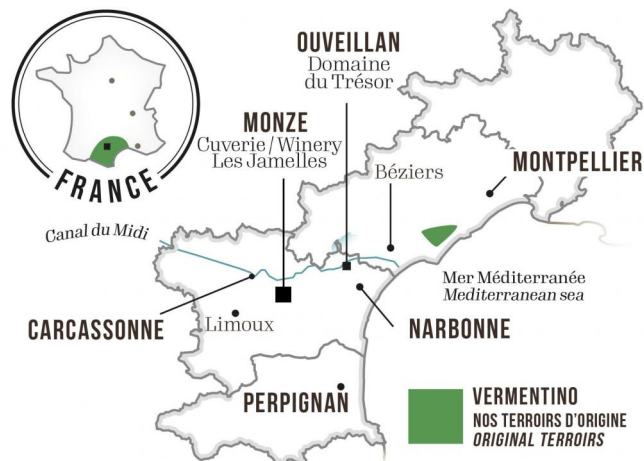
### VARIETAL

Vermentino



### TERROIR

A late ripening Mediterranean grape, Vermentino is perfectly adapted to the sunny climate and warm, poor soils of the Languedoc region. The grapes hail from calcareous clay terroirs located near the Thau lagoon basin, and also from well-drained soils of the Aude Valley, south of Carcassonne.



- SELECTION OF A WARM TERROIR WITH CLAY-LIMESTONE SOIL AND A SUNNY CLIMATE : STRUCTURE, RICHNESS AND LENGTH ON THE PALATE.
- PERFECT INCARNATION OF THE MEDITERRANEAN GRAPE VARIETY, WHICH RIPENS LATE : LIGHT AND VERY AROMATIC DRY WHITE.
- VERY RARELY VINIFIED AS A SINGLE VARIETAL.

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## WINEMAKING

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The grapes are harvested early in the morning as the cool temperatures preserve all of the grapes' structure and reduce the risk of oxidation that can denature the aromas and flavours that are typical of this varietal. The grapes are pressed rapidly. Vinification takes place under monitored temperatures in order to preserve all of the wine's freshness, minerality and lusciousness.



## TASTING

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This Les Jamelles Vermentino's nose is seductive and allies floral notes of hawthorn and linden with a whisper of Williams pear that result in a fresh, crisp wine that is elegant and round on the palate.



## FOOD PAIRINGS

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Serve chilled (10°C).

Perfect as an aperitif, with seafood, fish, white meats and fresh salads. The hints of anise, shallot or garlic go very well with the wine aromas.

