DEPUIS 1995

Les Jamelles

OUR DRY MUSCAT SEC IS ONE OF THE MOST AROMATIC WINES OF THE LES JAMELLES RANGE; IT IS RICH WITH INTENSE PEACH AND EXOTIC FRUIT AROMAS AND FLAVOURS.

Catherine Delaunay

MUSCAT SEC

LES DÉCOUVERTES - IGP PAYS D'OC

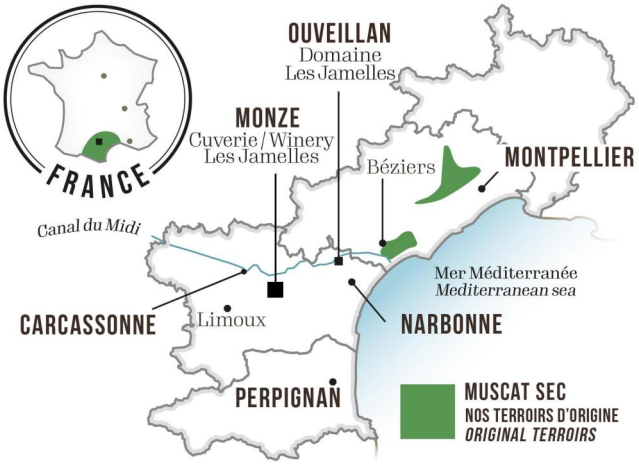
ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

VARIETAL

Muscat sec

TERROIR

Our Muscat grapes come from two terroirs: the first being the Hérault Valley's mid-slope vineyards, whose poor, calcareous clay soils, Mediterranean climate and high heat encourage optimal ripening of the grapes, yielding opulent, rich, well rounded wines. The second terroir is the coastal region near Béziers, whose proximity to the sea contributes freshness and minerality to the wine.



- A BLEND OF WINES FROM 2 TERROIRS: ONE WARM TERROIR WITH POOR, CALCAREOUS CLAY SOIL FOR ROUNDNESS AND RICHNESS AND ONE COASTAL TERROIR FOR CRISPNESS AND MINERALITY.
- A CRISP, INTENSE EXAMPLE OF A HIGHLY AROMATIC GRAPE VARIETY.

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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WINEMAKING

Vinification is carried out traditionally. The grapes are harvested early and alcoholic fermentation takes place in stainless steel tanks under monitored temperatures (15 to 18°C) to avoid any risk of oxidation.

TASTING

Boasting gorgeous pale golden colour, Les Jamelles Muscat Sec is rich and highly aromatic. Scents of fresh peach and lychee on the nose are underpinned by floral nuances of lavender and rose. It is rich on the palate and very flavourful though not weighty. It displays remarkable balance between richness and acidity and features a finish reminiscent of honey, nougat and mandarine.

FOOD PAIRINGS

Serve chilled (10°-12°C).
Ideal as an aperitif, with prawns or grilled fish, Asian cuisine or even with a red fruit tart.

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