

-DEPUIS 1995-
Les Jamelles



VIOGNIER IS ONE OF THE ICONIC WHITE WINES OF THE LES JAMELLES RANGE. WITH ITS FRUITY AROMAS AND FLAVOURS ALONG WITH ITS ROUNDNESS AND FRESHNESS, OUR VIOGNIER HOLDS PLENTY OF NICE SURPRISES IN STORE FOR YOUR TASTING EXPERIENCE!

Catherine Delaunay



VIOGNIER

LES CLASSIQUES - IGP PAYS D'OC



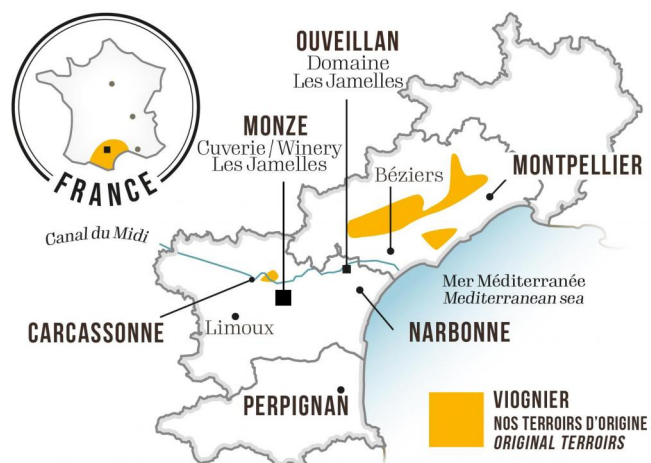
VARIETAL

Viognier



TERROIR

The grapes for our Viognier are sourced from several terroirs. The main ones are the Thau lagoon basin and the dried-up marsh of Marseillette. Overlying the former deltas of the Aude and Hérault rivers, the first terroir features calcareous clay soil with rounded river stones, while the second is rather atypical with slightly salty, loamy clay soil that is leached several times a year. These filtering soils combined with extremely high temperatures allow for optimal ripening of the grapes, the development of pleasing yellow fruit flavours, and lend freshness to the wine. The grapes are also from the Hérault Valley's midslope vineyards and the slopes of the Orb Valley which bring roundness and richness to the wine.



- A BLEND OF WINES FROM 4 MINERAL TERROIRS WITH LOAMY, CALCAREOUS CLAY SOILS : CRISPNESS AND VIVACITY.
- CHOICE OF EARLIER HARVEST DATES PLANNED TO OBTAIN TAUT, RICH WINES.
- 1 OUT OF EVERY 5 BOTTLES OF VIOGNIER PRODUCED IN THE SOUTH OF FRANCE IS SIGNED LES JAMELLES.

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WINEMAKING

The grapes are picked at their peak of ripeness, when they are very golden in colour, almost grey, in order to bring out the full potential of the varietal: heady scents of apricot, white peach and Williams pear along with notes of melon. Alcoholic fermentation is slow and takes place in stainless steel tanks under monitored temperatures. A large part of the cuvée undergoes malolactic fermentation for added aromatic complexity.



TASTING

Endowed with gorgeous pale gold colour, Les Jamelles Viognier is rich and extremely fragrant, with notes of apricot and white peach, along with floral nuances (acacia blossom). This wine is round on the palate, with remarkable freshness and exceptional balance between richness and acidity. The tasting ends with nougat on the finish.



FOOD PAIRINGS

Serve well-chilled (8-10°C).

This Viognier is ideal as an aperitif, as a match for Asian cuisine (seafood and fish), asparagus or as a desert with a fruit tart.

