

-DEPUIS 1995-
Les Javelles



LES JAVELLES ESSENTIEL REFLECTS THE RICHNESS OF THE PAYS D'OC, THIS SUNNY REGION OF SOUTHERN FRANCE. THESE SINGLE-VARIETAL WINES PERFECTLY EXPRESS THE FRESHNESS, BALANCE, AND AROMATIC PURITY OF EACH GRAPE VARIETY. SIMPLE, APPROACHABLE, AND AUTHENTIC: THE ESSENCE OF PLEASURE.

Catherine Delaunay

ESSENTIEL SAUVIGNON BLANC

SPÉCIFIQUES CLIENTS - IGP PAYS D'OC



VARIETAL

Sauvignon blanc



TERROIR

This Sauvignon Blanc reflects the full diversity of the Pays d'Oc terroirs. Influenced by the Mediterranean climate, this wine fully expresses its potential in a fresh, fruity style. The strong contrast between hot days and cool nights allows the development of the desired citrus aromas.

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WINEMAKING

The grapes are harvested very early in the morning, sometimes even late at night. They are quickly transported to the winery for pressing. Alcoholic fermentation takes place rapidly in stainless-steel tanks at 18–20°C. Contact with air is avoided.



TASTING

Doted with lovely pale colour, Les Jamelles Sauvignon Blanc is taut and aromatic with flavours of fruit (passion fruit, wild strawberry), citrus (pink grapefruit, lemon) along with vegetal notes (green tomato). It also features floral nuances (honeysuckle), and a mineral scent of flint. On the palate, it is very fresh and mineral, boasting good acidity and refreshing astringency on the finish.



FOOD PAIRINGS

Serve well-chilled (8°C).
Perfect as an aperitif, with seafood, grilled fish, fresh pasta or summer cuisine.

