

-DEPUIS 1995-
Les Jamelles



RENOWNED FOR ITS ADAPTABILITY, CHENIN BLANC SHINES IN A VARIETY OF EXPRESSIONS, FROM DRY WHITES TO SWEET AND SPARKLING WINES.

THRIVING IN COOLER CLIMATES, CHENIN BLANC ALSO REVEALS ITS POTENTIAL IN WARMER CONDITIONS, PARTICULARLY IN A FEW HIDDEN TERROIRS OF THE PAYS D'OC. RARE IN OUR REGION, I AM DELIGHTED TO PRESENT THIS INTERPRETATION, COMBINING FRESHNESS, MINERALITY, AND ELEGANCE. – CATHERINE DELAUNAY

Catherine Delaunay



CHENIN BLANC

LES DÉCOUVERTES - IGP PAYS D'OC



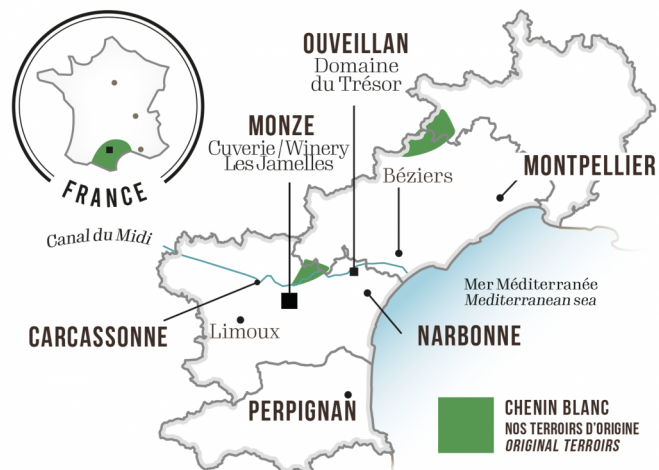
VARIETAL

Chenin blanc



TERROIR

Our Chenin Blanc comes from two terroirs: the Aude plain near Limoux, with clay-limestone soils for elegance and freshness, and the Cévennes foothills, where schist soils enhance complexity and minerality. The Mediterranean climate, tempered by oceanic breezes, provides ideal sunshine for slow ripening while maintaining the wine's freshness.



- A BLEND OF TWO TERROIRS: LIMESTONE FROM THE AUDE PLAIN FOR FRESHNESS AND SCHIST FROM THE CÉVENNES FOR COMPLEXITY AND MINERALITY.

- A RARE VARIETAL : REPRESENTING LESS THAN 1% OF TOTAL WHITE WINE PRODUCTION IN THE PAYS D'OC.

- DEFINED BY ITS FINESSE, MINERALITY, AND COMPLEXITY.

- DEPUIS 1995 -
Les Jamelles



WINEMAKING

The grapes are harvested late at night to preserve their freshness and aromas. Fermentation at low temperatures in temperature-controlled tanks is followed by a short aging on fine lees, adding roundness and complexity while maintaining freshness. The wine is bottled in spring to ensure its liveliness and minerality.



TASTING

With its golden-yellow color, Les Jamelles Chenin Blanc combines freshness and minerality. The vibrant nose reveals citrus (lemon, pink grapefruit), pear, green apple, and a delicate floral hint of acacia. On the palate, its liveliness and mineral tension shine elegantly, leading to a finish of candied lemon, mint, and flint.



FOOD PAIRINGS

Serve chilled (8°C).

Perfect with Asian cuisine, such as citrus ceviche or Thai vegetable curry. Also ideal with an herb-lemon chicken or a warm goat cheese salad. For dessert, try it with an apple tart or a pear crumble.

