DEPUIS 1995

Les Jamelles

THE ONLY SPARKLING IN THE LES JAMELLES RANGE, THE METHODE TRADITIONNELLE IS PRODUCED AS A CRÉMANT, WITH THE SAME TWO NOBLE BURGUNDIAN VARIETALS: PINOT NOIR GIVE COMPLEXITY, ROUNDNESS AND NOTES OF REDS FRUITS AND CHARDONNAY GIVE FRESHNESS AND FLORALS NOTES (WHITE FLOWERS).

Catherine Delaunay

MÉTHODE TRADITIONNELLE

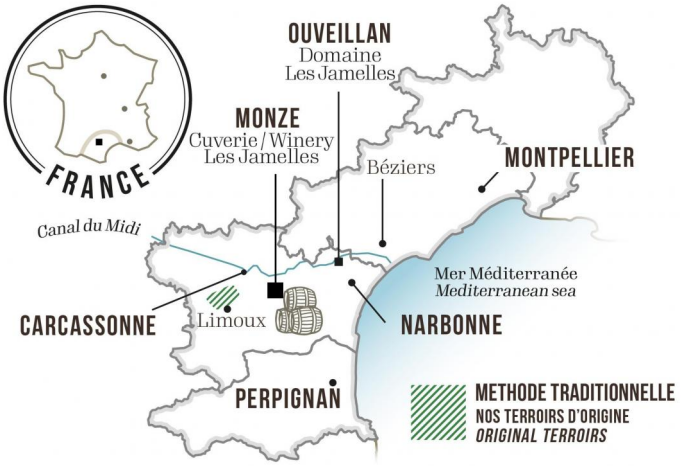
LES INNOVATIONS - VIN DE FRANCE

VARIETALS

Chardonnay, Pinot Noir

TERROIR

The Pinot Noir and Chardonnay grapes come from the Limoux region, in the Upper Aude Valley. These late-ripening vineyards allow the grapes to reach aromatic maturity while maintaining moderate alcohol levels and obtain nice freshness.



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

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WINEMAKING

The Chardonnay grapes are harvested mechanically during the night to keeps the grapes at low temperature in order to avoid the onset of fermentation. Only the free-run wine is used. The Pinot Noir grapes are handpicked to keep the fruit intact and avoid any colouring of the must. The whole bunches are gently pressed and the process is stopped before maceration.The Pinot Noir and Chardonnay grapes are fermented at a low temperature (18°C) to best extract the aromas typical of each varietal and lend complexity to the wine. The wines are left on the lees for 3 months after fermentation. The prise de mousse (or second fermentation that takes place in the bottle) begins once the liqueur de tirage (yeast + a small amount of sugar) is added. This second fermentation takes place in cool cellars (between 9° and 12°C) which is ideal for this phenomenon to occur.

TASTING

The bubbles are fine and persistent. With a lovely golden-green color and bright reflections, this sparkling wine shows great vibrancy on the nose, releasing delightful aromas of exotic fruits, dried apricot, and hints of brioche. On the palate, it offers a refreshing profile with a slightly minty finish.

FOOD PAIRINGS

Serve well-chilled (4-6°)
This sparkling wine can be enjoyed as an aperitif, or as a starter with fish or seafood. For dessert (6°-10°C), it pairs beautifully with berry sorbet or pastries. Catherine suggests serving it as an aperitif with canapés of thinly sliced scallops on a parmesan crisp or mini chicken vol-au-vents with morel mushroom sauce.

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