

-DEPUIS 1995-
Les Jamelles



ORANGE WINE IS A WHITE MACERATION WINE. ALTHOUGH LITTLE KNOWN, THIS FOURTH COLOR OF WINE IS ANCESTRAL AND DATES BACK TO ANTIQUITY: IN GEORGIA, WHITE GRAPES WERE ALREADY LEFT TO MACERATE IN LARGE EARTHENWARE JARS BURIED IN THE GROUND. REVIVED IN THE EARLY 2000S, THIS WINEMAKING METHOD OFFERS A NEW TASTING EXPERIENCE. THE PELLICULAR MACERATION, WHICH VARIES IN LENGTH DEPENDING ON THE CUVÉE, PRODUCES WINES WITH A UNIQUE AROMATIC PROFILE!

Catherine Delaunay

VIN ORANGE

LES INNOVATIONS - VIN DE FRANCE



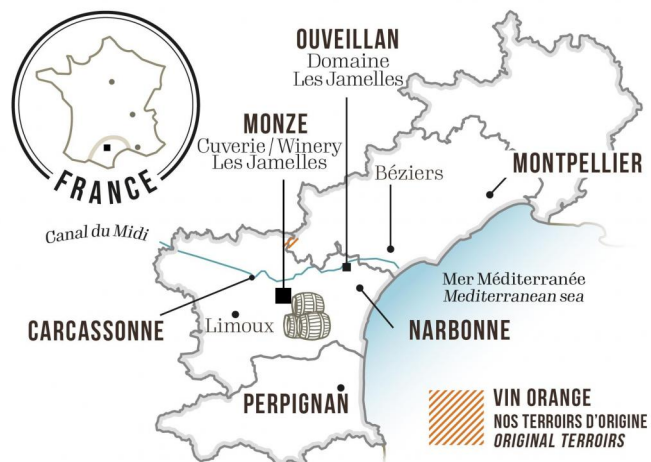
VARIETALS

Grenache blanc 40%, Viognier 35%, Muscat 20%, Gewürztraminer 5%



TERROIR

The grapes come from vines planted in calcareous clay soil on gentle slopes in the foothills of the Montagne Noire. This hot terroir lends length and structure to the wine.



- A SKIN-CONTACT WHITE WINE CRAFTED FROM A BLEND OF 4 AROMATIC GRAPE VARIETIES.
- AN ANCESTRAL WINEMAKING TECHNIQUE, REVISITED: 8 DAYS OF SKIN MACERATION.
- A COMPLEX AROMATIC PROFILE, COMBINING SWEET SPICES, CANDIED CITRUS AND FLORAL NOTES, WITH A LIGHTLY TANNIC FINISH.



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WINEMAKING

The Grenache Blanc grapes are harvested at their peak of ripeness so that the fruit is juicy and expressive. The Viognier are allowed to overripen to extract a maximum of aromas and flavours, while the Muscat grapes are harvested earlier to take advantage of their fruit-forward freshness. Orange wine is a macerated white wine made from white grapes. The grapes are therefore transferred to tanks without being crushed. Cuvaision lasts approximately 8 days, with daily pump-overs during the first few days before the grapes are left to macerate. They are pressed in a pneumatic press and separated so that only the free-run juices are retained.



TASTING

Slightly coppery orange in colour, very different in aspect from a rosé, this macerated white wine features an atypical and very interesting palette of aromas redolent of subtle, spicy notes of ginger, cumin, juniper berry, clove, and gingerbread, as well as nuances of candied citrus fruit, orange zest and bergamot. Very delicate, fresh, smooth and harmonious on the palate. The same citrus notes perceived on the nose reappear on the palate along with floral notes (wallflower, nasturtium), finishing on a slightly peppery note (black pepper) due to light tannins that leave an impression of freshness and tautness.



FOOD PAIRINGS

Serve chilled (10-12°C).

Orange wine is suited to a wide variety of pairings. It is a fine match for assorted tapas or as an accompaniment to a meal featuring Mediterranean vegetables (a tian, slow-roasted eggplant or bell peppers in olive oil). Catherine Delaunay particularly recommends serving it with Asian cuisine, skewered prawns or even an Indian curry.

