

# Les Jamelles

IGP Pays d'Oc

## CHARDONNAY



With Les Jamelles Chardonnay, Catherine Delaunay demonstrates all of her Burgundian know-how. This wine is complex and elegant, with perfect balance between freshness and fruit, boasting a slight touch of oak and a rich, long, harmonious finish.

### GRAPE VARIETY

100 % Chardonnay

### TERROIR(S)

Six terroirs go into the production of a Les Jamelles Chardonnay! Cool, mineral or saline terroirs, such as the *Thau lagoon basin*, the *upper Aude valley* near Limoux, or the *western Aude department*; terroirs that lend richness and roundness such as the *environs of Narbonne* or the *slopes of the Orb Valley*; or the *Aude River plain* whose grapes contribute tautness and length.

### VINIFICATION

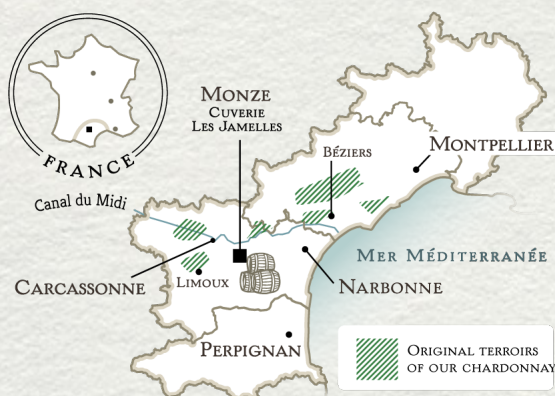
Alcoholic fermentation is slow (3 to 6 weeks) and temperature controlled. Approximately half of the cuvée is aged on oak and on fine lees for 9 months with frequent stirring of the lees (*bâtonnage*). Malolactic fermentation for a part of the cuvée that gives buttery notes and complexity to the wine.

### TASTING

Les Jamelles Chardonnay stands out for its freshness, fruit and richness, recalling the Burgundian origins of the creator of the wines, Catherine Delaunay. Doted with gorgeous limpid golden colour, this wine is redolent of apricot and pear aromas, notes of hazelnut and white flowers, and a slightly buttery finish. The oak is expressed subtly through notes of candied chestnut, toffee and praline that are underpinned by a lemony nuance. On the palate, this is a complex, well-balanced wine that boasts remarkable freshness, pleasing minerality and a long finish.

### FOOD & WINE

Serve well chilled (12°C) as an aperitif, with seafood, fish, cold cuts, or white meats. Catherine Delaunay particularly likes to serve it with a nice roasted chicken and potatoes, or bass en papillote.



[www.les-Jamelles.com](http://www.les-Jamelles.com)

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