Les Jamelles

IGP Pays d'Oc

CHENIN BLANC

A grape variety renowned for its remarkable adaptability, Chenin Blanc offers an impressive range of styles, from dry whites to sweet and sparkling wines. While it thrives in cooler climates, it has also found its place in warmer conditions, particularly in a few hidden terroirs of the Pays d'Oc. Rare in our region, I am delighted to present this unique expression, combining freshness, minerality, and elegance.

GRAPE VARIETY

Chenin Blanc

TERROIR(S)

Our Chenin Blanc comes from two distinct terroirs : the Aude plain near Limoux, where clay-limestone soils contribute elegance and freshness, and the foothills of the Cévennes, where schist soils add complexity and minerality to the wine. The vines thrive in a Mediterranean climate influenced by oceanic breezes, benefiting from ideal sunshine for gradual ripening while preserving their signature freshness.

VINIFICATION

The grapes are harvested in the early hours of the morning to preserve their freshness and vibrant fruit character. Fermentation occurs at low temperatures in temperature-controlled tanks. The wine is then aged briefly on fine lees, adding roundness and complexity while preserving its natural freshness. This process is intentionally brief, with bottling taking place in the spring to ensure the expected liveliness and minerality.

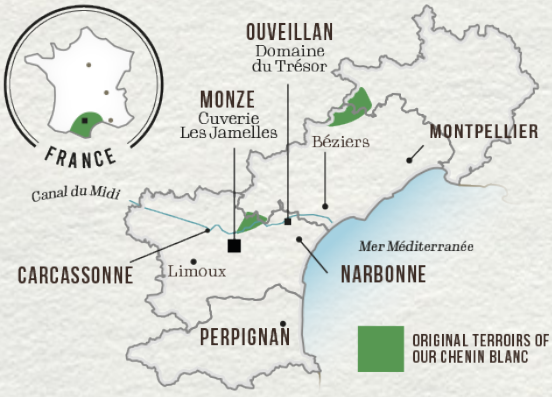
TASTING

With its beautiful golden-yellow hue, Les Jamelles Chenin Blanc delights with a perfect balance of freshness and minerality. The nose reveals bright, enticing aromas of citrus fruits (lemon, pink grapefruit), pear, and green apple, enhanced by a delicate floral hint of acacia. On the palate, its lively character and mineral tension shine through with elegance, leading to a finish highlighted by notes of candied lemon, mint, and flint.

FOOD & WINE

Serve chilled at 8°C.

This Chenin Blanc pairs beautifully with light, aromatic Asian cuisine, such as white fish ceviche with citrus or Thai vegetable curry. It's also an excellent match for herb and lemon roasted chicken or a warm goat cheese salad. For dessert, try it with a thin apple tart or a pear crumble.



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