

Les Jamelles

JGP Pays d'Oc

GRENACHE BLANC



A Mediterranean grape variety, Grenache Blanc is often used in blends along with other grape varieties, but is rarely vinified on its own. After our Grenache Rouge and Grenache Gris, the only wine missing in the Les Jamelles range was a 100% Grenache Blanc! With its crowd-pleasing style and its lovely palette of aromas and flavours, this new varietal has everything it takes to impress !

GRAPE VARIETY

100% Grenache Blanc

TERROIR(S)

The grapes come from vines planted at mid-slope in calcareous clay soil in the terroir of the *central Corbières*, between Mount Alaric and the Mediterranean coast.

VINIFICATION

The grapes are harvested at the end of the night, when temperatures are still cool, in order to preserve all of their organoleptic intensity. The grapes are pressed immediately after picking and are cold settled for one day, which results in very clear must. Alcoholic fermentation takes place in temperature-controlled stainless-steel tanks and lasts approximately 8 days. The wine is then allowed to age on fine lees for a few months.

TASTING

This remarkably aromatic Les Jamelles Grenache Blanc is pale yellow in colour. Its nose is redolent of fruity (greengage plum, white nectarine, quince) and floral (almond blossom) notes. A touch of dill and lemon zest round out the array of aromas. On the palate, the wine is round and full-bodied. It offers lovely freshness and nice length.

FOOD & WINE

Serve well-chilled (8°C) as an aperitif with tapas, or as an accompaniment to a meal that features grilled fish, prawns or goat's cheese. Catherine Delaunay even suggests pairing it with a tropical fruit salad.



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