

Les Jamelles

IGP Pays d'Oc

MARSANNE



Marsanne is a grape variety that originated in the northern Rhone Valley between Valence and Lyon. Mainly cultivated along the Rhone River, between Vienne and Valence, it is also found further south and as far as the Provençal coast or the plains of the Languedoc. Marsanne yields very elegant, dry white wines.

GRAPE VARIETY

100% Marsanne

TERROIR(S)

Marsanne is a relatively late-ripening vine that is hardy and sturdy, lush and productive. By limiting yields, we are able to obtain high-quality wines. The vines thrive in poor, stony soil. Our Marsanne is sourced from three terroirs: the shallow soil on the *slopes of the Orb Valley*, poor calcareous clay soils in the *Hérault Valley's mid-slope vineyards* and calcareous clay soils on the *Aude River plain*.

VINIFICATION

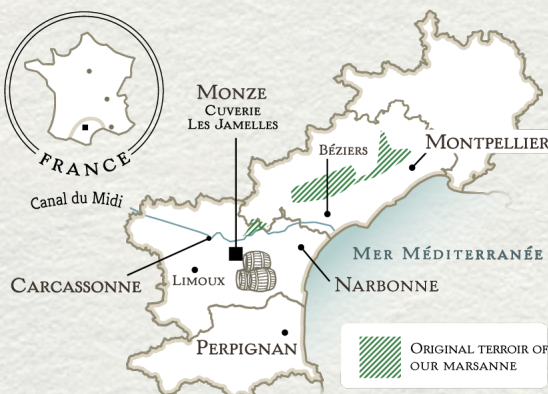
Alcoholic fermentation is slow, taking place in stainless steel tanks under monitored temperatures (15 to 20°C). The wine is aged for a few months in tanks on fine lees. Air contact is avoided and there is no malolactic fermentation to preserve all of the wine's freshness. It is bottled early.

TASTING

With its pale gold colour, Les Jamelles Marsanne is a very subtle and nuanced wine. Its fruity flavours of peach and apricot jam are underpinned by scents of flowers, both white (daisy, acacia blossom, white nettle) and red (rose, peony). A herbal touch of infusion (tea, linden) precedes a finish that is reminiscent of honey nougat. The palate is relatively rich and round, with very low acidity.

FOOD & WINE

Serve well chilled (10°C / 12°C), as an aperitif, with seafood, grilled fish, summer meals, or dishes in cream sauce. Catherine Delaunay likes to serve it with a simple hot goat's cheese salad or a salmon and spinach quiche.



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