

# Les Jamelles

IGP Pays d'Oc

## MUSCAT SEC



Our dry Muscat Sec is one of the most aromatic wines of the Les Jamelles range; it is rich with intense peach and exotic fruit (lychee) aromas and flavours.

### GRAPE VARIETY

100 % Muscat

### TERROIR(S)

Our Muscat grapes come from two terroirs: the first being the *Hérault Valley's mid-slope vineyards*, whose poor, calcareous clay soils, Mediterranean climate and high heat encourage optimal ripening of the grapes, yielding opulent, rich, well rounded wines. The second terroir is the *coastal region near Béziers*, whose proximity to the sea contributes freshness and minerality to the wine.

### VINIFICATION

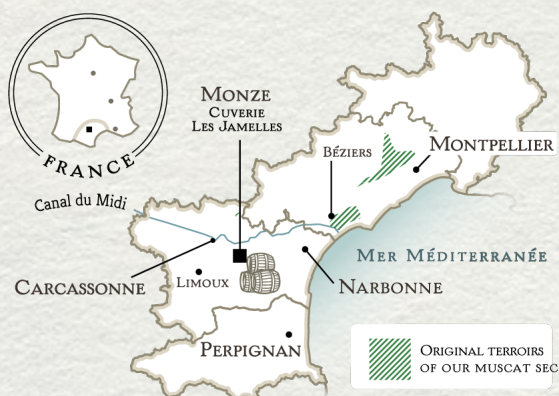
Vinification is carried out traditionally. The grapes are harvested early and alcoholic fermentation takes place in stainless steel tanks under monitored temperatures (15 to 18°C) to avoid any risk of oxidation. The wine is aged in tanks for a few months on fine lees. There is no malolactic fermentation to ensure that the wine preserves all of its freshness.

### TASTING

Boasting gorgeous pale golden colour, Les Jamelles Muscat Sec is rich and highly aromatic. Scents of fresh peach and lychee on the nose are underpinned by floral nuances of lavender and rose. It is rich on the palate and very flavourful though not weighty. It displays remarkable balance between richness and acidity and features a finish reminiscent of honey, nougat and mandarine.

### FOOD & WINE

Serve chilled (12/14°C) as an aperitif, with melon, prawns, grilled fish, or even with a red fruit tart. Catherine Delaunay suggests pairing it with Asian cuisine or Hawaiian poke.



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