

Les Jamelles

JGP Pays d'Oc

SAUVIGNON BLANC



A sure bet from the Les Jamelles range, our Sauvignon Blanc is a dry, aromatic wine with a refreshing finish.

GRAPE VARIETY

100% Sauvignon Blanc

TERROIR(S)

Composed of grapes from five carefully selected terroirs, Les Jamelles Sauvignon Blanc derives its freshness and minerality from the *Thau lagoon basin*, the dried-up marsh of Marseillette, the *Upper Aude Valley* near Limoux, and the *western Aude department*. In some of these zones, temperature variations are very pronounced with extremely hot days and very cool nights, allowing for the development of sought-after citrus aromas and flavours; while the grapes that grow on the *slopes of the Orb Valley*, north of Béziers, lend roundness to the wine.

VINIFICATION

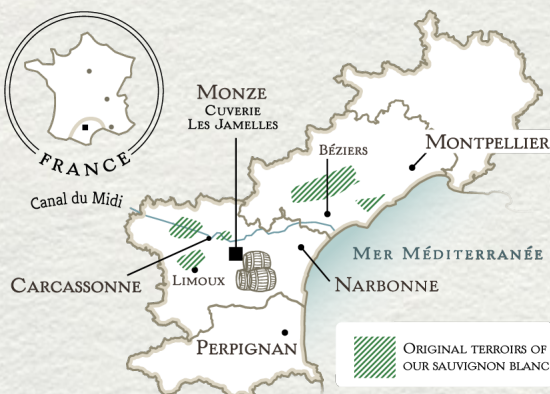
The grapes are harvested very early in the morning, even before daybreak. They are transported rapidly to the winery to be pressed. Alcoholic fermentation takes place quickly in stainless steel tanks with temperatures maintained between 18 and 20°C. Air contact is avoided. Ageing on fine lees at low temperatures in a carbonic environment is brief, lasting just a few months. There is no malolactic fermentation so that the wine preserves all of its freshness. Our Sauvignon Blanc is one of our first varietal wines to be bottled.

TASTING

Doted with lovely pale colour, Les Jamelles Sauvignon Blanc is taut and aromatic with flavours of fruit (passion fruit, wild strawberry), citrus (pink grapefruit, lemon) along with vegetal notes (green tomato). It also features floral nuances (honeysuckle), and a mineral scent of flint. On the palate, it is very fresh and mineral, boasting good acidity and refreshing astringency on the finish.

FOOD & WINE

Serve well chilled (8°C) as an aperitif, with seafood or summer cuisine. Catherine Delaunay particularly recommends pairing it with sea bream ceviche or a shrimp, grapefruit and avocado salad, or grilled cod with a citrus sauce.



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