

# Les Jamelles

JGP Pays d'Oc

## VERMENTINO



Vermentino, long cultivated in the mountains of Corsica and along the coast of Provence under the name "Rolle", is said to have originated in Italy. However, some experts believe it to be a mutation of the Malvasia grape and therefore of Spanish origin. This Mediterranean grape variety, which is extremely popular among consumers, yields high-quality white wines. They are expressive and fine, offering unctuous smoothness on the palate.

### GRAPE VARIETY

100% Vermentino

### TERROIR(S)

A late ripening Mediterranean grape, Vermentino is perfectly adapted to the sunny climate and warm, poor soils of the Languedoc region. The grapes hail from calcareous clay terroirs located near the *Thau lagoon basin*.

### VINIFICATION

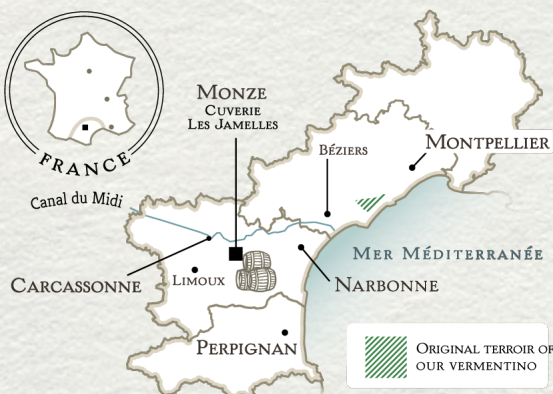
The grapes are harvested early in the morning as the cool temperatures preserve all of the grapes' structure and reduce the risk of oxidation that can denature the aromas and flavours that are typical of this varietal. The grapes are pressed rapidly. Vinification takes place under monitored temperatures in order to preserve all of the wine's freshness, minerality and lusciousness. Ageing on fine lees lasts for several months in stainless steel tanks.

### TASTING

This Les Jamelles Vermentino's nose is seductive and allies floral notes of hawthorn and linden with a whisper of Williams pear that result in a fresh, crisp wine that is elegant and round on the palate.

### FOOD & WINE

Serve well chilled (10°C), as an aperitif, with brochettes, scallop carpaccio, smoked trout or antipasti. Catherine Delaunay suggests pairing it with a Greek salad or filet of sea bream with fennel.



[www.les-jamelles.com](http://www.les-jamelles.com)

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