

Les Jamelles

IGP Pays d'Oc

VIOGNIER



Viognier is one of the iconic white wines of the Les Jamelles range. With its fruity aromas and flavours along with its roundness and freshness, our Viognier holds plenty of nice surprises in store for your tasting experience!

GRAPE VARIETY

100% Viognier

TERROIR(S)

The grapes for our Viognier are sourced from several terroirs, the main ones being the *Thau lagoon basin* and the *dried-up marsh of Marseillette*. Overlying the former deltas of the Aude and Hérault rivers, the first terroir features calcareous clay soil with rounded river stones, while the second terroir is rather atypical with slightly salty, loamy clay soil that is leached several times a year. These filtering soils combined with extremely high temperatures allow for optimal ripening of the grapes, the development of pleasing yellow fruit flavours, and lend freshness to the wine. The grapes from the *Hérault Valley's mid-slope vineyards* and the *slopes of the Orb Valley* contribute roundness and richness to the wine.

VINIFICATION

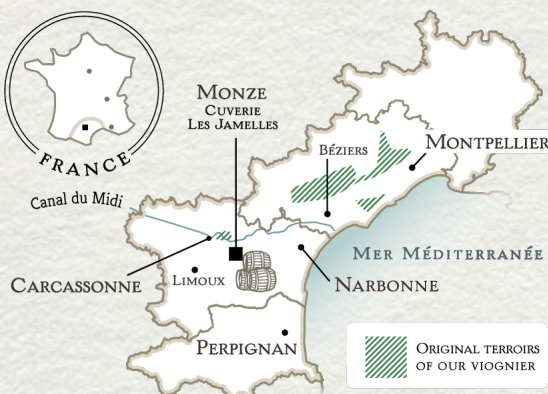
The grapes are picked at their peak of ripeness, when they are very golden in colour, almost grey, in order to bring out the full potential of the variety: heady scents of apricot, white peach and Williams pear along with notes of melon. Alcoholic fermentation is slow and takes place in stainless steel tanks under monitored temperatures. A large part of the cuvée undergoes malolactic fermentation for added aromatic complexity. Aged on fine lees for 6 to 9 months.

TASTING

Endowed with gorgeous pale gold colour, Les Jamelles Viognier is rich and extremely fragrant, with notes of apricot and white peach, along with floral nuances (acacia blossom). This wine is round on the palate, with remarkable freshness and exceptional balance between richness and acidity. The tasting experience concludes with nougat on the finish.

FOOD & WINE

Served chilled, this Viognier is ideal as an aperitif or as a match for Asian cuisine (seafood and fish) or asparagus. It is also perfect with a fruit tart. Catherine Delaunay suggests pairing it in summer, with a vegetable tian or a filet of sole with tender-crisp asparagus.



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