



- DEPUIS 1995 -
Les Jamelles



A MEDITERRANEAN GRAPE VARIETY, GRENACHE BLANC IS OFTEN USED IN BLENDS ALONG WITH OTHER GRAPE VARIETIES, BUT IS RARELY VINIFIED ON ITS OWN. AFTER OUR GRENACHE ROUGE AND GRENACHE GRIS, THIS GRENACHE BLANC WAS THE ONLY WINE MISSING IN THE LES JAMELLES RANGE. WITH ITS CROWD-PLEASING STYLE AND ITS LOVELY AROMATIC PALETTE, THIS VARIETAL HAS EVERYTHING IT TAKES TO IMPRESS !

Catherine Delaunay



GRENACHE BLANC

PAYS D'OC



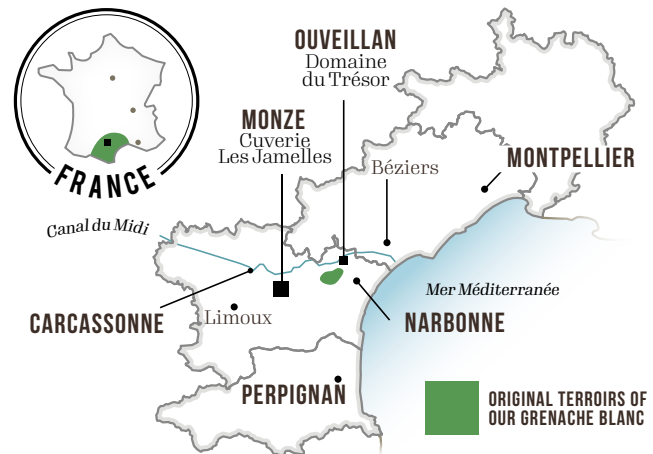
GRAPE VARIETY

100% Grenache Blanc



TERROIR(S)

The grapes come from vines planted at mid-slope in calcareous clay soil in the terroir of the central Corbières, between Mount Alaric and the Mediterranean coast.



- THE GRAPES HAIL FROM A CALCAREOUS CLAY TERROIR AT THE HEART OF THE CORBIÈRES AREA : MARITIME INFLUENCES FOR FRESHNESS AND A SUNNY CLIMATE AND RICH SOIL FOR ROUNDNESS
- RARELY VINIFIED AS A SINGLE VARIETAL
- CHARACTERIZED BY AN EXPRESSIVE AROMATIC NOSE, BEAUTIFUL LENGTH AND NICE FRESHNESS

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« *Les Jammelles Grenache Blanc has everything it takes to impress!* »



VINIFICATION

The grapes are harvested at the end of the night, when temperatures are still cool, in order to preserve all of their organoleptic intensity. The grapes are pressed immediately after picking and are cold settled for one day, which results in very clear must. Alcoholic fermentation takes place in temperature-controlled stainless-steel tanks and lasts approximately 8 days. The wine is then allowed to age on fine lees for a few months.



TASTING NOTES

This remarkably aromatic Les Jammelles Grenache Blanc is pale yellow in colour. Its nose is redolent of fruity (greengage plum, white nectarine, quince) and floral (almond blossom) notes. A touch of dill and lemon zest round out the array of aromas. On the palate, the wine is round and full-bodied. It offers lovely freshness and nice length.



FOOD & WINE

Serve well-chilled (8°C.)

Ideal as an aperitif with tapas, or with grilled fish, prawns, goat's cheese or to pair with a tropical fruit salad.



WWW.LES-JAMELLES.COM

contact@les-jammelles.com - 1 Route des Corbières - 11800 Monze - France