



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 AROMAS AND FLAVOURS.

Catherine Delaunay



MUSCAT SEC

PAYS D'OC



GRAPE VARIETY

100 % Muscat Sec



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



- → A BLEND OF WINES FROM 2 TERROIRS: ONE WARM TERROIR WITH POOR, CALCAREOUS CLAY SOIL FOR ROUNDNESS AND RICHNESS AND ONE COASTAL TERROIR FOR FRESHNESS AND MINERALITY
- → A CRISP, INTENSE EXAMPLE OF A HIGHLY AROMATIC GRAPE VARIETY

Les Jamelles



« Les Jamelles Muscat Sec, a wine between intensity and aromatic delicacy »



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 NOTES

 $Boasting\ gorgeous\ pale\ golden\ colour, Les\ Jamelles\ Muscat\ Sec\ is\ rich$ 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).

Ideal as an aperitif, with prawns or grilled fish, Asian cuisine or even with a red fruit tart.





