

Les Jamelles

SAUVIGNON BLANC

— IGP Pays DOC —

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

TERROIR(S)

Composed of grapes from five carefully selected terroirs — the *Thau lagoon basin*, the *dried-up marsh of Marseillette*, the *upper Aude Valley* near Limoux, and the *western Aude department*. In some zones, temperature fluctuations are pronounced; while the grapes that grow on the slopes of the *Orb Valley*, north of Béziers, lend roundness to the wine.



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.



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.

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 sauce.

GRAPE VARIETY: 100% Sauvignon Blanc

ALCOHOL CONTENT: 12.5%



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WINE IMPORTER

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