

**LES JAMELLES
CHARDONNAY
IGP PAYS D'OC**

"Les Jamelles" is a unique collection of handcrafted varietal wines that have been produced in the Pays d'Oc, in the South of France, since 1995. The wines, which are soberly and authentically presented, have won praise from the press throughout the world for their excellent quality, placing them in a class of their own. Created by nature and the work of talented men and women, "Les Jamelles" wines offer a real handcrafted quality... the simplicity of authentic products... a different spirit.

Catherine Delaunay wanted "Les Jamelles Chardonnay" to demonstrate her Burgundian know-how. She obtains a complex, elegant wine that displays freshness and fruit together with delicate woody aromas and a long, rich, harmonious finish.

TERROIR

Schistous and clay limestone soils.

WINEMAKING

The Delaunay family use their traditional winemaking know-how to produce this wine. About 35% of the "Les Jamelles Chardonnay" is fermented in oak barrels (new and one-year-old barrels). Fermentation lasts about 3 weeks. Then the wine is aged on its lees for 9 months in oak barrels, where it also undergoes malolactic fermentation.

GRAPE VARIETY

100% Chardonnay

ALCOHOL

13%

SERVICE TEMPERATURE

12°C



TASTING NOTES:

In the mouth, it is a complex and very balanced wine, of great freshness.

FOOD PAIRING:

Aperitif, with seafood, fish and cold meats.