



Les Jamelles

Chardonnay
Vin de Pays d'Oc



Grape Variety
100% Chardonnay

Soil

15% of the blend come from the foothills of the Cévennes (clay-limestone and basaltic soils), 25% from the Hérault plain (rich stony clay), about 35% from the Aude Valley (clay-limestone soils of the Minervois region), and 25% from the Limoux region. 15-year-old vines grown on terraces (altitude : 150 to 400 metres), "cordon de Royat" pruning method (trellised). Low yields (around 45 hl/ha).

Vinification

35% fermented in new and one-year-old oak barrels filled with must before the alcoholic fermentation begins (lasting about 3 weeks). 9 months ageing period in oak barrels with lees stirring, where the malolactic fermentation takes place. 65% fermented in stainless steel vats at 18-20°C. The malolactic fermentation is blocked. Final blending before bottling.

Tasting notes

Our Chardonnay is a fresh and fruity wine with lots of richness, in the Burgundian style. It is clear and limpid, with a lovely golden colour, aromas of apricots, pears and green apples, notes of walnuts and hazelnuts, a hint of white flowers, and a slightly buttery finish. It has subtle and well-integrated notes of vanilla oak, combined with a slightly lemony note.

Food & wine

Serve well chilled (12°C) as an apéritif, with seafood, fish or charcuteries.

Wine awards

- Japan Wine Challenge 2012 : Bronze medal.
- Decanter 2012 : Bronze medal.
- Challenge International du Vin 2012 : Gold Medal.
- Chardonnay du Monde 2012 : Gold Medal.
- Sélections mondiales des vins - Canada 2011 : Gold Medal.

www.les-jamelles.com - contact@les-jamelles.com

LES JAMELLES - 32, avenue du Languedoc - 11800 Marseillette - FRANCE

Tél. +33 (0)3 80 61 46 31 - Fax. +33 (0)3 80 61 42 19.



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- Robert Parker - The Wine Advocate August 2009 : 86/100
- lots of press extracts about this wine are available on our website www.les-javelles.com