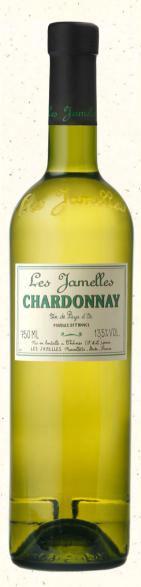


## Les Jamelles



## 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.







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