



Les Jamelles

Sauvignon Blanc Vin de Pays d'Oc



Grape Variety
100% Sauvignon

Soil

Limestone soils of the Gard département, the plains of the Hérault, and the Aude Valley. Cool climate with lots of light and rainfalls. A part of the blend comes from the east of the Aude (cool region). Relatively young vines grown on terraces. "Cordon de Royat" (trellised) pruning method. Average yield : 40 to 50 hl/ha).

Vinification

Grapes harvested early in the morning and transported rapidly to the winery. Pressing after a short period of skin contact (about 8 hours). Alcoholic fermentation in stainless steel vats at low temperatures (15 to 18°C). Contact with the air is avoided. Few-months ageing on its fine lees, in a carbon dioxide atmosphere. Early bottling. No malolactic fermentation.

Tasting notes

Our Sauvignon Blanc has a lovely pale yellow colour. It is rich and aromatic with intense scents of fruit (gooseberry, passion fruit, green tomato, wild strawberry and lemon). It also displays floral nuances (honeysuckle), and a mineral "flinty" scent from the limestone soil. It is very fresh on the palate with a good acidity and a natural hint of CO2 which gives it freshness. Rich, round and well-balanced finish.

Food & wine

Serve well chilled (8°C), as an apéritif, with seafood, fish or summer dishes (asparagus, mixed salads).

Wine awards

- Expovina Suisse : Silver medal.
- SMV Canada 2012 : Silver medal.
- Decanter 2011 : Bronze medal.
- IWSC 2011 : Bronze Medal Sauvignon 2010.
- Mundus Vini 2011 : Silver medal.
- Robert Parker - Wine Advocate August 2009 : 86/100
- IWSC 2009 : Sauvignon Blanc 2008 : Bronze Medal.

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Lots of press articles about this wine, are available on our website www.les-jamelles.com

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