

Les Jamelles

Of all the "Les Jamelles" wines, our Viognier is the one that is currently the most fashionable with wine lovers. With its fruity aromas, roundness and freshness, Viognier is a white grape variety that is well worth



Viognier Pays d'Oc

Soil

discovering.

Hérault département and Aude Valley in the South of the Minervois (limestone and pebbles soils, sunny climate and enough rainfall, thanks to the neighbouring mountains of the Cévennes and Pyrenees). 10-year-old vines growing on slopes at an average altitude of 150 to 200m. "Guyot" (trellised) pruning method. Yields: around 40 hl/ha.

Vinification

Early harvesting. Alcoholic fermentation temperature-controlled stainless steel vats (15 to 18°C). Any risk of oxidation is avoided. The wine is aged for several months in vats on its lees. No malolactic fermentation.

Tasting notes

Our Viognier Les Jamelles has a lovely pale gold colour and a relatively syrupy consistence. It is a rich and very aromatic wine with lots of characteristic, fruity scents (apricots, fresh peaches). It also displays floral nuances of acacia flowers, lilies and, "blue lavender", together with a hint of fresh bananas. Round and syrupy on the palate, it is fresh and very well-balanced between richness and acidity, with a honeyed finish.

Food & wine

Ideal as an aperitif, with seafood, fish or slightly bitter tasting vegetables, such as asparagus, and also with fruit tarts (a rather original match!)

Wine awards

- Sakura Wine Awards 2017 (Japan): Gold medal
- IWC 2016/2015 : Bronze Medal.
- IWSC 2015 : Bronze Medal.
- Decanter 2014 : Silver Medal.
- IWSC 2014 : Bronze Medal.
- Bettane & Desseauve 2014: Bronze Medal.
- IWSC 2013 : Bronze Medal.



Grape Variety 100% Viognier



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