

# Les Jamelles

*IGP Pays d'Oc*

## CHARDONNAY - VIOGNIER



### GRAPE VARIETY

2/3 of Chardonnay and 1/3 of Viognier

### TERROIR(S)

The Chardonnay vines selected for this blend are located near Limoux in the *Upper Aude Valley* and lend freshness and minerality to the wine. The Viognier grapes come from the Minervois region, more precisely the *dried-up marsh of Marseillette*, and also add freshness to the wine along with fruity aromas and flavours (pear, apricot, peach).

### VINIFICATION

The grapes are harvested very early in the morning. For the Chardonnay, after the juice is cold settled, alcoholic fermentation begins in tanks and finishes tranquilly in barrels. Malolactic fermentation is partially carried out depending on each barrel.

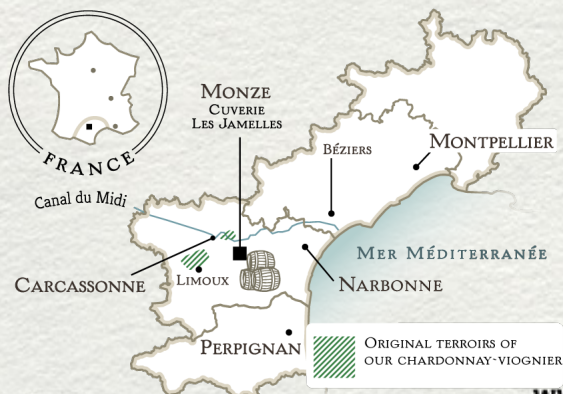
For the Viognier, we use a traditional method that transfers the cold-settled juice directly into barrels in which alcoholic fermentation takes place. Malolactic fermentation is allowed to begin before it is stopped at the beginning of the winter. Catherine Delaunay then selects which barrels of wine will go into the blend for this Chardonnay-Viognier *Sélection Spéciale*. Ageing concludes with a few weeks resting in tanks before bottling. The bottles are then stored in the cellar for a few months before being released on the market.

### TASTING

This Chardonnay-Viognier *Sélection Spéciale* boasts gorgeous golden colour with green highlights. It is redolent of buttery, praline notes as well as flavours of candied lemon and orange peel with a sensation of roundness and length on the palate.

### FOOD & WINE

Serve at 14°C with white meats, fish or shellfish in cream sauce, asparagus mousse, coddled eggs with white truffles, or *foie gras* with fig chutney. It would also be delicious with a praline, frangipane or white chocolate cake or an apricot tart. Catherine Delaunay suggests pairing it with smoked salmon with dill foam, or scampi cannelloni with *piment d'Espelette*-infused cream.



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