

# Les Jamelles

IGP Pays d'Oc

MÉTHODE TRADITIONNELLE  
CHARDONNAY PINOT NOIR BRUT



The only sparkling in the Les Jamelles range, the Methode Traditionnelle is produced as a Crémant, with the same two noble Burgundian varietals: Pinot Noir give complexity, roundness and notes of reds fruits and Chardonnay give freshness and florals notes (white flowers).

## GRAPE VARIETY

A blend of Pinot Noir (20%) and Chardonnay (80%)

## TERROIR(S)

The Pinot Noir and Chardonnay grapes come from the Limoux region, in the *Upper Aude Valley*. These late-ripening vineyards allow the grapes to reach aromatic maturity while maintaining moderate alcohol levels and obtain nice freshness.

## VINIFICATION

The Chardonnay grapes are harvested mechanically during the night to keeps the grapes at the lowest possible temperature in order to avoid the onset of fermentation. Only the free-run wine is used. The Pinot Noir grapes are handpicked to keep the fruit intact and avoid any colouring of the must. The whole bunches are gently pressed and the process is stopped before maceration can occur which could result in tinting of the juice and extraction of herbaceous notes.

The Pinot Noir and Chardonnay grapes are fermented at a low temperature (18°C) to best extract the aromas typical of each varietal and lend complexity to the wine. The wines are left on the lees for 3 months after fermentation. The selection of the wines used for the second fermentation is based on several criteria: balance, aromatic richness and acidity.

The prise de mousse (or second fermentation that takes place in the bottle) begins once the liqueur de tirage (yeast + a small amount of sugar) is added. This second fermentation takes place in cool cellars (between 9° and 12°C) which is ideal for this phenomenon to occur. Ageing for 9 months on the lees allows the yeast to break down which lends complexity to the wine.

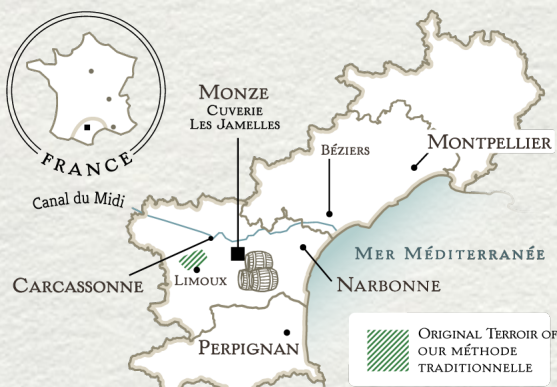
## TASTING

The bubbles are fine and long-lasting, rising like a delicate strand of pearls to form a narrow ribbon of mousse along the sides of the glass.

This sparkling wine, with its lovely greenish-gold colour boasting brilliant highlights, features lovely vivacity on the nose and is redolent of delicious aromas of tropical fruits (mango) and dried apricot as well as buttery notes of brioche. The flavours on the palate are refreshing and finish on a slightly mentholated note.

## FOOD & WINE

This sparkling may be enjoyed well-chilled (4°-8°C) as an aperitif with hors d'oeuvre and canapés. It also has its place at the table with starters (terrines, quiches, etc.) and its acidity and subtle aromas make it the perfect match for fish or crustaceans. As for dessert, our "Les Jamelles" sparkling wine served at 6°-10°C is marvellous with berry sorbets or lemon meringue tart. Catherine festive's suggestion: chicken over vol-au-vent with morel sauce.



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