

# Les Jamelles

## CHARDONNAY BRUT



Fruit and freshness! This Chardonnay is crafted according to the Charmat method meaning that the bubbles begin to form in closed stainless steel tanks. It boasts concentrated aromas and flavours of white-fleshed fruit underpinned by lovely freshness and pleasing tension, enveloped by fine bubbles! Perfect for sipping with friends and family for convivial moments when simplicity fits the bill.



*Grape variety* 100% Chardonnay

*Classification* Sparkling wine - Brut

*Terroir* The grapes come from several judiciously selected terroirs: 2/3 of the grapes are cultivated halfway up the slope on hillsides in the Hérault department, whose clay and pebble-rich soil lends a lovely range of flavors and fruit to the cuvée; the remaining third hails from the foothills of the Cévennes, in the Gard department, whose calcareous clay soil lends freshness to the wine.

*Vinification* The vinification process was supervised by Eric Moëc who has had a great deal of experience in crafting sparkling wines at many renowned estates. The Chardonnay grapes are vinified at monitored temperatures to extract as much of the varietal's typical aromas and flavors as possible and to give the wine added complexity. The wines are allowed to age on the lees for 3 months following fermentation. Then comes the time to blend the cuvées, which are selected according to criteria based on balance, richness of flavors and acidity. The base wines are blended in a stainless steel tank. A "liqueur de tirage" (a mixture of wine, sugar and yeast) is added to provoke a second fermentation, which creates the bubbles. This takes a minimum of three weeks.

*Tasting notes* This Chardonnay boasts beautiful pale gold color and a trail of fine, long-lasting bubbles. Its nose is extremely expressive and exudes captivating aromas of white-fleshed peach. Fruity notes (white-fleshed fruit) on the palate with flavors of dried fruit and a touch of acacia honey. The finish is evocative of lemon zest. Overall, this wine offers remarkable freshness and lovely tension.

*Food & wine pairing* This fresh, fruity Chardonnay may be enjoyed well chilled (41-45°F) as an aperitif alongside petits fours. It may also be paired with a fruit dessert, panna cotta and even white chocolate desserts.