

# Les Jamelles

CHARDONNAY - PINOT NOIR  
Méthode traditionnelle  
Traditional Method  
BRUT

This sparkling wine is produced with the same two noble Burgundian varietals is an invitation to pleasure, a promise of conviviality.



*Grape variety* A blend of Pinot Noir (20%) and Chardonnay (80%), recognized in the wine industry as being the best suited for the production of quality sparkling wine.

*Classification* Vin mousseux de qualité - Brut

*Terroir* The Pinot Noir grapes come from the Limoux region and are grown in vineyards that produce grapes solely for the making of sparkling wines. Specially adapted growing methods allow the grapes to ripen slowly which develops aromatic richness while avoiding high alcohol levels. The Pinot Noir grapes are handpicked to keep the fruit intact and avoid any coloring 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.

Most of the Chardonnay grapes come from the Limoux region while a small proportion comes from a late-ripening terroir located in the Hérault department. These late-ripening vineyards allow the grapes to reach aromatic maturity while maintaining moderate alcohol levels.

The Chardonnay grapes are harvested mechanically during the night to keep the grapes at the lowest possible temperature in order to avoid the onset of fermentation. Only the free-run wine is used.

*Vinification* Vinification takes place at our winery. The process is overseen by Eric Moëc who has had considerable experience in the crafting of sparkling wines for several renowned producers. The Pinot Noir and Chardonnay grapes are fermented at a low temperature (65°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 48° and 53°F) which is ideal for this phenomenon to occur.

Ageing for nine months on the lees allows the yeast to break down which lends complexity to the wine.

*Tasting notes* 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 color 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 flavors on the palate are refreshing and finish on a slightly mentholated note.

*Food & Wine pairing* A wine for celebrations, holding the promise of conviviality, it may be enjoyed well-chilled (39°-46°F) 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 42°-50°F is marvelous with berry sorbets and pastries.

