

Les Jamelles

Sparklers

The Les Jamelles line of sparkling wines; faithful to Les Jamelle's philosophy of adapting to consumer tastes and providing enjoyable moments of consumption. What do these differently produced cuvées have in common? Balance, freshness and fine bubbles for pleasure during convivial occasions and celebrations.

Méthode traditionnelle: the second fermentation takes place in the bottle which is laid down to age at least 6 months. This method, employed by Champagne producers, allows the lees to break down and to give complexity to the wine.

Charmat method: the second fermentation takes place in a stainless steel tank which gives freshness to the wine.



CHARDONNAY - PINOT NOIR
Méthode Traditionnelle

There's a 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.



BRUT CHARDONNAY
Charmat Method

Extremely expressive exuding captivating aromas of white-fleshed peach. Fruity notes on the palate with flavors of dried fruit and a touch of acacia honey. The finish is evocative of lemon zest.



BRUT ROSÉ
Charmat Method

Captivating aromas of strawberry, cherry and grapefruit. tease the nose. On the palate, this wine offers remarkable freshness and notes of grapefruit and acidulous notes of blueberry. The finish is evocative of bitter marmalade

