



**THE
MERCHANT
VINTNER
LTD.**

LES JAMELLES VIOGNIER



WHAT'S INTERESTING

Of all the “Les Jamelles” white wines this seems to have captured the imagination and popularity of wine lovers. Its roundness of body, fruitiness and freshness combine to make one realize that the South of France can indeed make VERY good whites.

PRODUCER

Badet, Clement – www.les-jamelles.com

REGION/VINEYARD

Languedoc, South of France. Primarily from the areas around Beziers which provides wine with ample fruit and roundness, and between Minervois and Carcassonne where proximity to the Cevennes and Pyrenees mountains allow a certain extra rainfall to prevent too much dryness in the soil (limestone and pebbles). Altitudes range from 150 to 200 metres with 40 hectolitres/ha produced.

VINIFICATION

Early harvesting to maintain the acidity in the grapes. Stainless steel vats at 15 to 18 C with no oak at all. Kept on its fine lees for several months to help encourage the variety of fruit and floral flavours to show well. No malolactic fermentation.

TASTING NOTES

It is probably the best white grape grown in the South of France. Lovely pale gold colour and a light syrupy consistency on the palate. The fruit aromas are delicious-apricots, white peaches, flower of vanilla and melon. There are also floral nuances of acacia, lilies and even a hint of lavender. Yet for all this richness it is fresh and elegant on the palate, with a long finish.

FOOD PAIRING

As an aperitif, seafood with light sauces, shellfish, mild cheeses, light meats. Makes slightly bitter vegetables such as asparagus seem sweeter. And to be quite original – with fruit tarts!