



— DEPUIS 1995 —
Les Jamelles

SAUVIGNON BLANC

PAYS D'OC

"Winemaker Catherine Delaunay is passionate about the diversity of wines and vineyards and possessed by a love for the earth and a penchant for well-executed work. She considers her cuvées as moments of pleasure for those who taste them. The harmony between the wine, the context, and the people who share in its enjoyment represents her vision of the perfect accord."

VINEYARD LOCATION

Thau Lagoon basin, dried-up marsh of Marseillette, Upper Aude Valley, Western Aude Department, Orb Valley

ELEVATION

Approximately 300-400 meters above sea level

SOIL TYPE

Clay, silt, gravel

FARMING PRACTICES



Sustainable Farming Practices

AVERAGE VINE AGE

5-25 years

CASE PRODUCTION

100,000 cases (12 bottles/case)

YIELD

70 hl/ha

TRELLIS SYSTEM

Guyot

VARIETAL/BLEND

100% Sauvignon Blanc

MACERATION AND FERMENTATION

Fermentation takes place in Stainless Steel tanks under controlled temperature

AGING CONTAINER

Fine lees

AGING TIME

6 months

ALCOHOL BY VOLUME

12.5%



WINEMAKER

Catherine Delaunay

REGION/SUBREGION

Languedoc

