




DEPUIS 1995
Les Jamelles

CHENIN BLANC

LES DÉCOUVERTES - 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	Located in the Aude plain near Limoux, and the Cévennes foothills
ELEVATION	300 meters above sea level
SOIL TYPE	Clay-limestone and schist
FARMING PRACTICES	 Sustainable Farming Practices
AVERAGE VINE AGE	20 years
CASE PRODUCTION	833 cases (12 bottles/case)
YIELD	80 hl/ha
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	100% Chenin ou chenin blanc
MACERATION AND FERMENTATION	Fermentation takes place in Stainless Steel tanks under controlled temperature
AGING CONTAINER	Stainless steel
AGING TIME	6 months
ALCOHOL BY VOLUME	12.5%



WINEMAKER

Catherine Delaunay

REGION/SUBREGION

Languedoc

