



**THE
MERCHANT
VINTNER
LTD.**

LES JAMELLES SAUVIGNON BLANC



WHAT'S INTERESTING

This is the most popular wine white of the Javelles Collection. And it is easy to understand why. It has all the hallmarks of this variety because of its growing locations – terraced vineyards, cooler climatic effects.

PRODUCER

Badet, Clement – www.les-javelles.com

REGION/VINEYARD

Languedoc, South of France. Grapes grown in several locations ranging from Nimes in the East to Carcassonne in the West. Yields 40 to 50 hectolitres/ha. Age of vines averages 10 years.

VINIFICATION

The grapes are picked in the early morning so as to be as cool as possible when arriving at the winery. Prior to fermentation, the grapes are pressed and the skins and juice rest together so as to produce the typical gooseberry aromas and racy freshness that this variety is well known for. Fermentation temperature is controlled at 15 to 18C to help emphasize the freshness of fruit. Aged on its fine lees together with an injection of CO₂, and no malolactic fermentation takes place so as to help encourage the fruit aromas. It is aged in Stainless steel vats until bottling.

TASTING NOTES

Elegant gooseberry and grassy aromas on the nose. Has a mouthwatering freshness on the palate with a good balance of fruit flavours and racy acidity. The flavour lasts and finishes strongly leaving the desire to want more.

FOOD PAIRING

All kinds of fish and shellfish, light meats, goats cheese and as an aperitif, of course, too.