



Les Jamelles, 2023

Chardonnay Pays d'Oc IGP

Country of origin
France

Grapes
Chardonnay

Serving temperature
9 - 12°C

Allergen notice
Contains sulphites

Alcohol content
13.5%

Character

An attractive yellow colour with some green reflections greet the eye in this fruity, fresh and well-balanced Chardonnay. The nose is flattered by an intense bouquet in which peach, pineapple and mango notes can be detected, with an additional touch of grass and lime blossom. On the palate the wine is dry, soft and amazingly aromatic and harmonious.

Wine type



Fresh wines



Sweeter wines

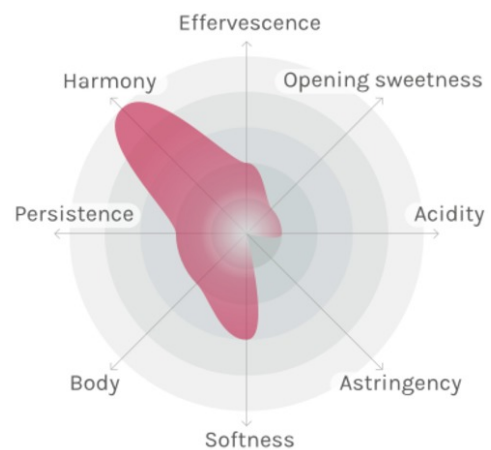


Balanced wines

Producer

Les Jamelles

Connoisseurs worldwide delight in the fine, mainly single-variety, terroir-marked wines of the Les-Jamelles series from the family business Badet-Clément in Languedoc-Roussillon. The company works with different winegrowers from the region and presses its wines at the new, modern winery near the Canal du Midi. The result is regular awards at competitions, praise from the international press for quality and originality as well as the ascent of Badet-Clément towards becoming one of the most successful French wine exporters.



Foodpairing



Grilled or fried fish