

JAMES MARTIN

White wine

Appellation:	IGP Pays d'Oc - 2020.
Blend:	Chardonnay (80%) – Marsanne (20%)
ABV:	13 %
Soil:	Located in the Val d'Orbieu, west of Narbonne, with a sunny and windy Mediterranean climate. Alluvial terraces.
Winemaking:	Skin maceration for both grape varieties, then cold settling. Alcoholic fermentation at low temperatures for three weeks. End of fermentation in barrels and ageing on fine lees.
Color:	Bright straw yellow with grey highlights.
Nose:	Both floral and fruity with citrus notes.
Palate:	Mineral palate with a good structure and buttery notes. Very well balanced with a fresh finish.
Service :	Best served between 10 and 12°C.
Preservation :	3 years.
Food pairing:	This wine pairs perfectly with James Martin's recipes, such as "Turbot on the bone with cauliflower purée". A real delight for your aperitif or to accompany your fish and shellfish.



A wine collection created by James MARTIN – French Gourmet wine!

James Martin, British Chef, author and TV presenter is most famous for his collaboration with the BBC and ITV. Since 2017, he has presented a weekly cooking show «Saturday Morning with James Martin». His passion for food began during his trip to France with his father where he experienced the best food and wine in some wonderful French Chateaux. James started his chef training in France at the "Maison Troisgros" in Roanne, a 3-star restaurant. His cuisine is also inspired by his childhood memories in Yorkshire. For the renowned Chef, Food and Wine go hand in hand. James Martin runs a restaurant in Manchester specialising in contemporary cuisine and the acclaimed The Kitchen at Chewton Glen Hotel in Hampshire. Committed to the quality and freshness of his ingredients, his cooking has earned him a place in Harden's Best Restaurants Guide 2019.