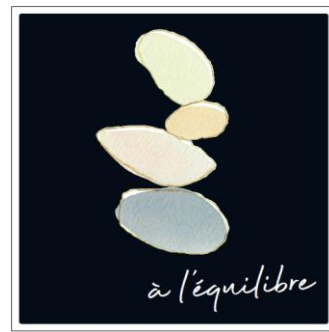


# Jeff Carrel A l'Equilibre



*An unexpected blend of grape varieties that are as different as they are complementary, in search of balance. A surprisingly light, fruity red wine. All vinified and matured by Jeff Carrel.*



**Appellation:** VDF

**Vintage:** 2022

**Alcohol:** 12%

**Grape Varieties:** 20% Cabernet Sauvignon / 40% G14 / 25% Soreli / 15% Muscat Petits grains

**Terroir:** Silicious-clay

**Vines:** Short pruning with organic farming.

**Vinification methods:**

Cabernet Sauvignon: Sulphite free, cold pre-fermentation, natural yeasts.

G14: Direct pressing, cold settling, vinification and ageing without sulphites, matured on fine lees.

Soreli & Muscat: vatting of the destemmed harvest, sulphite free, in concrete tanks, gentle extraction by cap-punching, vatting for a fortnight.

**Tasting notes:**

Translucent vermilion robe, a nose of fresh strawberries and peaches, a suave palate, a fresh finish with notes of citrus.

**Pairing:** fresh with appetizers, with a cheese platter...

**Recommendations:**

Serve between 8 and 12°C.

Aging potential: At least 5 years.