

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: #II

Alcohol: 12.5%

Grape Varieties: 40% Soreli, 26% Malbec, 20% G14 Bouquet, 11% Merlot / Cabernet Sauvignon, 3% Syrah.

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

Tasting notes:

Translucent vermillion 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.