

Jeff Carrel Bistrologie Blanc



The wine to be at the centre of the table! In the same spirit as the red, it flatters and compliments whatever is in the mouth. It's a wine that knows its place just like a good friend.



Appellation: VDF

Vintage: NM

Alcohol: 12%

Grape varieties: Sauvignon – Colombard – Chenin (just to mention a few...)

Tasting notes:

Light and brilliant straw colour.

Fresh, tonic, notes of grapefruit, pear but also caramelised pineapple and a touch of honey.

A very fresh wine, well-balanced, with some residual sugar (imperceptible but maintains the fruit and length on the pallet) to better appreciate the sweet and savoury and acid flavours, with a nice bitter taste somewhere between citrus zest and bergamot from Nancy.

Pairing:

Some oysters whilst on the go, a couple of anchovies on toast and a fresh salad on a terrasse with friends...

Recommendations:

Serve between 10 et 12°C

Aging potential: At least 5 years.