

# Jeff Carrel ChatGris



*Tintin had his blue orange, Jeff now has his orange wine. Orange wine yes, but in this case lots of time to mature, and in non-topped-up barrels, in the spirit of the great Rancio Sec wines.*



**Appellation:** VDF  
**Vintage:** Multiple  
**Alcohol:** 15%  
**Grape Varieties:** 100% Grenache Gris

**Terroir:** On the schist of Maury and Villeneuve des Corbières in the Pyrenean massif.

**Vines:** Pruned in Goblet form.

**Vinification methods:** Maceration of extremely ripe Grenache Gris in tanks for a few days before the fermentation process begins / Pressed / Cold processing / Natural fermentation in barrels of 2 to 3 wines.

**Maturing:** Non-topped wine blend, aged between 12 and 36 months in old barrels.

**Tasting notes:**  
Orangey.  
Nose of dried fruits and spices.  
The palate is sweet with notes of citrus peel on the finish.

**Pairing:**  
Hard cheeses, cured ham, Thai cuisine...

**Recommendations:**  
Serve really cold!  
Aging potential: Unlimited