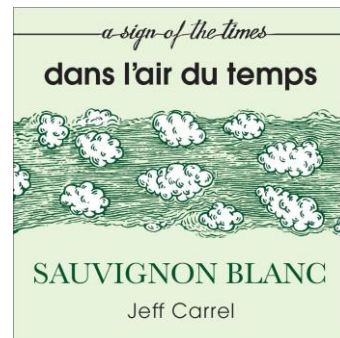


Jeff Carrel

Dans l'Air du Temps

Sauvignon Blanc



*Because it's necessary, at the right place and at the right time !
A Sauvignon, crunchy and sweet, flowing like a long calm river.*



Appellation: VDF

Vintage: 2023

Alcohol: 11%

Grape varieties: 100% Sauvignon Blanc

Terroir: Mediterranean climate / Clay and limestone.

Vinification methods: Directly extracted / Fermentation in tanks / Partial malolactic fermentation.

Maturing : Partially under wood / In concrete and stainless steel tanks.

Shade, aroma & taste:

Pale yellow.

Very expressive notes of citrus peel, blackcurrant buds, smoked butter with a touch of vanilla and toast.

Round and rich, with a refreshing finish, aromas as expressive on the pallet as on the nose whilst still remaining well balanced.

The end taste is full of peps, notes of lemon curd, once again a hint of blackcurrant and a touch of toastiness.

Pairing:

Perfect for appetitifs and/or tapas...

Recommendations:

Serve between 10 and 12°C

Aging potential : At least 5 years.