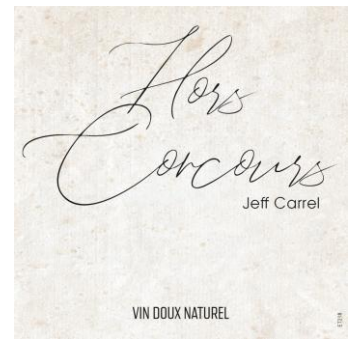


Jeff Carrel

Hors-Concours



Appellation: AOP VDN Maury Tuilé

Vintage: NV

Alcohol: 18%

Grape variety: 100% Grenache Noir

Terroir: Maury Valley

Vineyard management: Grenache pruned to Goblet form, grown on schist soils. Conventional viticulture with hand harvesting.

Winemaking: Fortified with the skins.
145 g/L residual sugar.

Maturing: Matured in tanks and old barrels/foudres.
A blend of several vintages.

Tasting notes:

An elegant nose of cocoa, walnut cream, vanilla, roasted notes and candied fruit...

Food pairings:

Cured ham, Peking duck, walnut tart, caramelised salsify (prepared with the same wine)...

Serving recommendations:

Serve at 8°C.

Ageing potential: at least 20 years. Store upright.