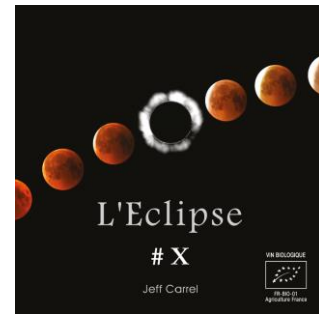


# Jeff Carrel L'Eclipse



*Barrels, demi-muids, casks, round, oval, small, large, southern and Atlantic grape varieties, all organic vintages, all the different piano keys it takes to compose this symphony. To gently eclipse away from the rhythm of our modern lives. And no need to wait fifty years until we open the next one and have that chance once again.*



**Appellation:** VDF

**Vintage:** #10

**Alcohol:** 14.5%

**Grape varieties:** 55% Mourvèdre / 35% Cabernet / 10% Syrah

**Terroir:** Clay-limestone and clay-silicious.

**Vinification methods:** Manual harvesting.

**Maturing:** Minimum of 18 months in fine grain oak barrels.

**Assembly of a number of vintages.**

## **Tasting notes:**

Red with reflections of mahogany.

Rich with sweet spices, without a doubt it's a Grenache, very concentrated and bewitching.

Powerful and aromatic, a wine which combines rich and full tannins with a minty freshness, a woodiness from maturation, ever present notes of fruit (plum, blackberry...) and spices (white pepper, cinnamon and liquorice...).

## **Pairing:**

A pastilla of pigeon, pheasant in figs, or other feathered game to make the most of this mixture of fruit and spices...

## **Recommendations:**

Serve at 16°C

Aging potential: At least 10 years.