Jeff Carrel La Clape



The cuvée that makes you feel the sun of La Clape.



Appellation: AOP La Clape

Vintage: 2024 Alcohol: 13,5%

Grape varieties: 70% Syrah / 30% Grenache Noir et

Carignan Noir

Terroir: Clay-limestone terraces.

Vineyard management: Controlled yields of less than 40

hl/ha.

Method of vinification: Hand-picked grapes, carbonic maceration of whole bunches.

Notes de dégustation:

A brilliant ruby colour.

The intense nose is dominated by aromas of spices and red fruit (strawberry).

A harmonious aromatic palette of fruit, cloves, spices and cocoa.

Silky, fine tannins on the palate underline the fruity freshness of this wine.

Goes well with: Exotic cuisine, Grilled meat, Red meat...

Serving suggestions:

Serve between 13 and 15°C.

Recommended aging: at least 10 years.