Jeff Carrel
La Remontada



A double maceration, to pair complexity of careful maturity and the freshness of a young vintage.



Appellation: VDF
Vintage: 2024
Alcohol: 14.5%
Grape varieties: 75% Syrah / 25% Grenache

Terroir: Granitic sand.

Vines: Controlled use of vine treatment dependent on the vintage / Pruned in Goblet and Cordon de Royat form / Vines over 15 years old.

Vinification methods:
Syrah: Vinified by carbonic maceration.
Grenache: Vinified by traditional methods destemmed.
100% harvest by hand.
The grapes go through 2 distinct periods of maceration ; the first on the press of the 2023 vintage during their vinification ; the second after a year of maturing on the pomace of the 2024 vintage selected for their fruity freshness.

Maturing: In concrete tanks with wood, for 9 months. A second skin fermentation on the 2024 vintage, followed by a second period maturing in concrete tanks.

Tasting notes:
Deep, dense purple color.
Nose of black fruit, jam, pepper and roasted notes.
The palate is full, luscious, fruity, and spicy, with a long finish.

Pairing:
Grilled meats, spicy roasted vegetables, curries…

Recommendations:
Serve at 16°C
Aging potential: At least 10 years.