

Jeff Carrel Languedoc Blanc



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Appellation: VDF

Vintage: 2024

Alcohol: 12,5%

Grape varieties: 50% Grenache blanc / 50% Rolle

Terroir:

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Vines:

Mechanical harvest.

Vinification methods:

Mechanical harvesting / direct pressing

Maturing:

Aged in 500L barrels and small casks.

Tasting notes:

White fruits mingle with sweet spices, surprising with their presence. The palate is broad, finishing with length and appeal.

Pairing:

Scallop carpaccio with lime, roasted sea bass fillet with sauce vierge, chicken supreme with morel mushrooms, grilled vegetables with olive oil, fresh or semi-dried goats cheeses, asparagus and parmesan risotto...

Recommendations:

Serve between 10 and 12°C

Aging potential: At least five years.