

Jeff Carrel Les Mamettes Côtes Catalanes



Les Mamettes, are these hunchbacked grandmothers with highlights in their hair who tell us the story of the Catalan region. They are also the knotted trunks of Grenache vines that have for decades produced VDN (naturally sweet wines) and Rancio Sec (dry fortified wines). The fruit of these very old vines are used today to produce the great white wines of the Roussillon. A way of making something new and modern from something old !



Appellation: IGP Côtes Catalanes

Vintage: 2025

Alcohol: 13%

Grape varieties: 100% Grenache Gris

Terroir: Grenache Gris on the schist from the Maury.

Vines: Very old vines pruned in Goblet form.

Vinification methods: Manually harvested / Directly pressed / Cold settling / Fermentation in tanks / No malolactic fermentation.

Maturing: In tanks with lees.

Tasting notes:

A nuance that catches the eye with pale bright reflections. The nose is of white flowers and the countryside besides the sea, but remains discrete and very fresh. Fresh and lightly salted on the palate but does not lack depth. Once again aromas of lemon, citrus and pineapple with a perfect acidity after-taste.

Pairing:

For aperitifs, with a selection of shellfish, wheel-salted cured ham and wafer thin parmesan or manchego cheese, or with main dishes such as snails or veal's head. In short this wine will pair well with a wide selection of your favourite dishes...

Recommendations:

Serve between 10 and 12°C

Aging potential: At least 5 years.