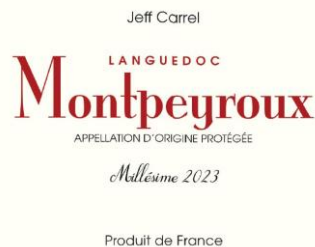


Jeff Carrel Montpeyroux AOP Languedoc



The Montpeyroux terroir, in the heart of the Terrasses du Larzac, at the foot of Mont Saint-Baudile, offers breathtaking views and wines.



Appellation: AOP Languedoc Montpeyroux

Vintage: 2023

Alcohol: 14.5%

Grape varieties: 65% Syrah / 25% Grenache Noir / 10% Carignan.

Terroir: Schist.

Vinification methods: Organic farming.

Method of vinification: Harvested by hand, vinified in vats with 40% whole bunches.

Tasting notes:

Intense crimson red.

On the nose, smoky, vanilla notes combine with hints of cherry.

On the palate, the attack is supple with aromas of gingerbread and red fruit.

The tannins are present and silky.

Pairing:

Delicatessen meats, duck or oven-roasted suckers...

Serving suggestions:

Serve between 13 and 15°C.

Recommended aging: At least 10 years.