Jeff Carrel
Pas Vu Pas Pris





Once more, you've had one glass too many… although not a problem because this one is vinified and matured without sulphites, no one has seen you, the bottle is empty… already…



Appellation: VDF
Vintage: 2025
Alcohol: 13%
Grape varieties: 100% Chardonnay

Terroir: +30 year old vines / 5,8ha of Chardonnay in one single plot / Bottom of the slopes are siliceous-siliceous-clay and the top of the slopes are calcareous marl soil.

Vines: On average 4400 vine roots per hectare / Yield 65 hl/ha.

Vinification methods: Mechanical harvesting / Directly pressed / Juices settled by floating nitrogen / Vinfication without sulphites Natural yeasts / 100% malolactic fermentation.

Maturing: In stainless steel tanks on lees.

Tasting notes:
Pale and brilliant gold.
An expressive nose of ripe pears, melons and a slight touch of hazelnuts.
An explosion of freshness with a round and crispy matter. The end taste is tonic, combining a fine chalky astringency with a noble bitterness of citrus, sage and pomelo rind.

Pairing:
Perfect for appetizers, seafood, fish and poultry…

Recommendations:
Serve between 10 and 12°C
Aging potential : At least 5 years.