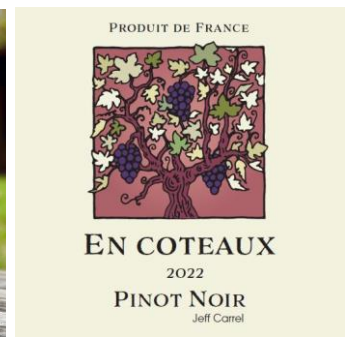


# Jeff Carrel Pinot Noir En Côteaux



*A pure and elegant expression of Pinot Noir grown in a coastal climate cooled by sea and ocean winds.*



**Appellation:** VDF

**Vintage:** 2022

**Alcohol:** 12.5%

**Grape varieties:** 100% Pinot Noir

**Terroir:** 35% clay and limestone / 65% silty clay on salty ground / Vines not treated with weedkillers or pesticides.

**Vines:** Pruned in Guyot form.

**Vinification methods:** Mechanical harvesting at night / Destemmed and crushed / Cold pre-fermentation / Extraction using punching technique / Malolactic fermentation with fine grain French oak staves.

**Maturing:** In concrete tanks with a small amount of wood to stabilise colour and fruits for 6 months.

## **Tasting notes:**

Translucide vermillon red.

Full of finesse evoking ripe cherries, freshly returned soil and earth.

Well-rounded and fresh, flows accross the palate like a stream of pure water, with a light but intense taste of fruit.

A relishing aftertaste, marked by cherry stones and spices, and the bewitching earthy flavour.

## **Pairing:**

Mixed grills, game, pork roast with prunes, grilled flank of beef, cold meat and cheese platters...

## **Recommendations:**

Serve between 15 and 17°C

Aging potential: At least 5 years.

