

Jeff Carrel Piquepoul Iode et Mer



Have you ever had a glass of wine and felt like you were by the sea?



Appellation: Vin de France

Vintage: 2024

Alcohol: 12.5%

Grape varieties: 100% Piquepoul

Terroir: Siliceous clay soil.

Vineyard management: Organic farming.

Vinification methods: Direct pressing / Organic protection / Slow fermentation at low temperature.

Maturing: In stainless steel vats on fine lees, continued in the bottle in search of tertiary aromas in the style of great Champagnes. This unfiltered wine will continue to evolve throughout its ageing period.

Tasting notes :

Attractive pale yellow colour with green highlights.

Powerful aromas of citrus fruit and grapefruit.

This salty, mouth-watering wine has a long finish.

It combines the sweetness of its fruit with the freshness of its iodized finish.

Pairing:

A fine seafood platter, a raw-milk cheese, a mixed salad...

Recommendations:

Serve between 8 and 10°C

Aging potential: At least 5 years