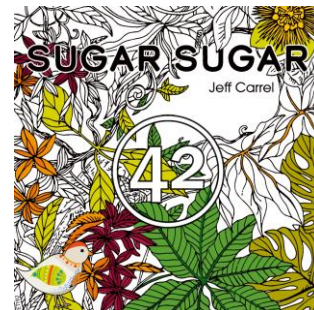


Jeff Carrel

Sugar Sugar 42



42 / forty two is the number of grams of residual sugar per litre in this white wine !



Appellation: VDF Bio

Vintage: NM

Alcohol: 12%

Grape varieties: Riesling / Sauvignon Blanc

Terroir:

Siliceous-clay soil, Mediterranean climate.

Vinification methods:

Harvested by night, directly pressed, vinified without added sulphites.

Maturation:

Without added sulphites.

Tasting notes:

A basket of delicately sweet, very slightly sparkling fresh fruit, with a fresh and tasty finish.

Pairing:

Sweet and savory Asian tapas (sgrimp spring rolls, vegetable spring rolls with sweet and sour sauce), mild chicken or shrimp curries.

Fragrant blend of spices (turmeric, ginger, coriander) with fruity freshness, perfect for exotic cuisine such as chicken in coconut milk sauce, sweet and sour pork, roast duck, etc...

Recommendations:

Serve between 10 and 12°C

Aging potential: At least 5 years.