

Jeff Carrel

Ultime Récolte



ULTIMERECOLTE
Jeff Carrel

2024

The liquid version of the fresh and crunchy muscat grapes, the faithful companion of your favourite cheeses at the end of a meal.



Appellation: IGP Côtes Catalanes

Vintage: 2024

Alcohol: 11.5%

Grape varieties: 95% Muscat d'Alexandrie / 5% Muscat Petits Grains

Terroir: Roussillon / Lower Valley of Agly / Cases de Pène.

Vines: In Goblet form / Manual and mechanical harvesting / Destemmed / Yield of 17hl/ha.

Vinification methods: Directly pressed / Settling by flotation / Vinified at low temperatures / Fermentation stopped by the cold / Tangential filtration followed by bottling.

Maturing: None, bottled after vinification.

Tasting notes:

Golden and brilliant.

Abundant and a great intensity of rose, orange confit, roasted peaches and notes of muscat.

Liqueur-like, avoiding the rich side like most Muscats, a white wine slightly sweet but sufficiently dosed, the acidity is well balanced thanks to a nice freshness, one can almost imagine biting into a ripe grape.

Pairing:

Perfect for « apéritifs » without upsetting the palate, with a tajine or a fruit tart, but with some Cantal it's the tops!

Recommendations:

Serve between 10 and 12°C

Aging potential: At least 5 years.

