

# Jeff Carrel

## Ultime Récolte



**ULTIMERECOLTE**  
Jeff Carrel

2025

*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:** 2025

**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.