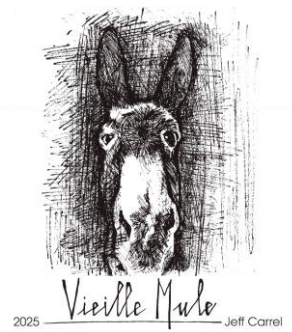


Jeff Carrel Vieille Mule Blanc



Easily labelled, because the emblem for the Catalans is the mule, and old because the vines are old, but quite simply because the mule's head looks great on the bottles!



Appellation: IGP Côtes Catalanes

Vintage: 2025

Alcohol: 13.5%

Grape varieties: 50% Macabeu / 30% Grenache Blanc / 20% Grenache Gris

Terroir: Vines over 30 years old on black marl, clay-schistose scree, called « les Pierres Noires ». (black stones)

Vines: Density of the plantation between 3300 and 4000 roots per ha / Pruned dependant on the vintage / Low yield of between 30 and 45 hl/ha.

Vinification methods: Manuel and mechanical harvesting / Directly pressed / Low temperature fermentation.

Maturing: In concrete tanks without lees / Wine filtered as soon as fermentation has finished to avoid fattening the wine / Bottled with a maximum amount of gas.

Tasting notes:

Pale yellow with aniseed reflections.

Smells of the orchard (white peaches, yellow peaches, vine peaches).

Like biting into extra ripe grapes. A slight pearly effect which gives a light and airy side to the wine (although airy is perhaps pushing it a bit...).

Pairing:

For aperitifs or fruit desserts...

Recommendations:

Serve between 10 and 12°C

Aging potential: At least 5 years.