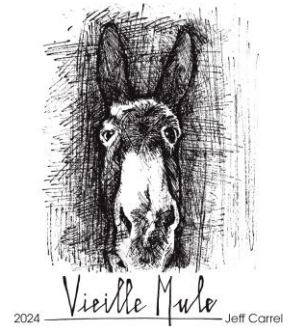


# Jeff Carrel

## Vieille Mule Rouge



*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:** 2024

**Alcohol:** 14%

**Grape varieties:** 100% Grenache

**Terroir:** Vines over 30 years old on black marl, clay-schistose scree, called “Les Pierres Noires” or the “Black Stones” / Mediterranean climate, 25km from the sea.

**Vines:** Density of plantation between 3300 and 4000 vine roots per ha / Pruned dependent on the vintage / Low yield of approximately 50 hl/ha.

**Vinification methods:** Manual and mechanical harvesting, followed by destemming / Fermentation in concrete tanks between 20 and 25°C / Juices extracted by pumping over technique after fermentation / Juices and pressed matters are assembled together.

**Maturing:** In concrete tanks on lees / Wine filtered as soon as malolactic fermentation has finished.

### **Tasting notes:**

Deep crimson.

Fruits (tomatoes,...) and spices (balsamic,...).

Cherry kirsch, wild herbs, liquorice, exotic spices. Medium bodied and voluptuous with a slight pearly effect which gives a light and airy side to the wine (airy is perhaps pushing it a bit), but in any case greedy!

### **Pairing:**

Mixed grills and white meats...

### **Conseils:**

Serve at 16°C

Aging potential: At least 5 years.

