

Villa des Anges G.S.M



This wine originates from plots of old alluvial soil, clay and limestone. Ripe and intense grapes, Jeff Carrel has maximized the vinification and maturation to create race and depth.



Appellation: VDF

Vintage: 2024

Alcohol: 13%

Grape varieties: 15% Grenache Noir, 67% Syrah, 18% Mourvèdre

Terroir: The wine originates from plots of old alluvial soil, clay and limestone / Mediterranean climate.

Vine management: Based on the vintage / 70 hl/ha approx.

Method of production: Mechanical harvesting / Cold pre-fermentation maceration / Extraction by punching down and pumping over / Vinification in concrete vats.

Maturing: Matured in stainless steel vats after blending.

Tasting notes:

A fresh nose of red fruit. Full-bodied on the palate with roundness and supple tannins. The aromas are dominated by red fruit and spices such as pepper. A fruity finish.

Pairing:

As an aperitif, with grilled meat or a Mediterranean dish..

Recommendations:

Serve between 14 and 16°C

Aging potential: At least 5 years.