

# Jeff Carrel

## Cuvée à l'Italienne

### Sangiovese



*For a few years now, the Corbières have taken on a Tuscan air, a few fields of wheat surrounded by vines, cypresses, trellised vines; only the grape variety was missing. Sangiovese, Jeff Carrel, these are the Corbières with an Italian accent, like a mamma who would take care of the whole family.*



**Appellation:** VDF

**Vintage:** 2022

**Alcohol:** 12.5%

**Grape varieties:** 100% Sangiovese

**Vines:** Pruned in Cordon de Royat form.

**Vinification methods:** Vinification without sulphites, natural yeasts, no over-pumping, no punching, devatting after alcoholic fermentation.

**Maturing:** On fine lees in tank.

#### **Tasting notes:**

Dark garnet with purple reflexions.

The nose is fine, complex, with notes of raspberry, cherry stones, sweet spices and a slightly toasted aroma.

On the palate it is round, ample, airy with fine, fresh and fruity matter. The finish has a fine chewiness to it, on the persistent taste of cocoa beans and with a subtle bitterness.

#### **Pairing:**

Antipasti or antipasto (cooked Italian appetizers), pasta, pizzas, chicken liver skewers, grilled lamb...

#### **Recommendations:**

Serve between 16 and 17°C

Aging potential: At least 5 years.