Jeff Carrel
Morillon Blanc Magnum





This wine is made with botrytised grapes (or « noble rot »). Vinified dry Morillon Blanc is the original name for Chardonnay. The older it gets, the stronger the expression of roasted botrytis grapes get combined with a more concentrated colour.

INTERNATIONAL WINE & SPIRITS AWARDS
GOLD
90-94 points
SPAIN



Appellation: VDF
Vintage: 2025
Alcohol: 14%
Grape varieties: 100% Chardonnay

Terroir: Quartz, granite and limestone pebbles (in different proportions dependant on the plot).

Vines: Pruned in Guyot form / Plots gradually transformed to Royat form / Ground worked in the winter / The grass is mowed in summer / Deleafing.

Vinification methods: Mechanical harvesting / Destemming by machine / Directly pressed / Natural fermentation in tanks under wood / Malolactic fermentation under wood.

Maturing: Vinification and maturing in concrete tanks on staves for 9 months / Bottling once Jeff is happy with the « Morillon » taste.

Tasting notes:
Straw yellow.
Ripe and expressive notes of pears, peaches and pineapples, with hints of roasted butter.
Well-rounded and rich, with a ripe, dense, almost fatty matter, and an acidity which balances and refreshes the whole. Clear, finely astringent, with the ever present mature fruit, but also toasted bread, a touch of butter and a hint of vanilla.

Pairing:
Cured ham and balls of melon, foie gras mi-cuit, guinea fowl with mushrooms, matured cheeses, apple tart…

Recommendations:
Serve between 10 and 12°C
Ageing potential: At least 10 years.