

Jeff Carrel Rencontre avec le Mourvèdre



Meeting the Mourvèdre, hard to say, but so easy to drink.



Appellation: VDF

Vintage: 2022

Alcohol: 12%

Grape varieties: 100% Mourvèdre

Terroir: Silicious-clay.

Vines: Short pruning with organic farming.

Vinification methods: Without sulphites/ cold pre-fermentation/ natural yeasts.

Maturing: On fine lees, sulphite free, ten months in an inox tank.

Tasting notes:

Beautiful garnet-red colour.

Floral on the nose with notes of stone fruits.

Greedy palate with silky tannins.

Pairing: With appetisers, a red meat or goats cheese...

Recommendations:

Serve between 13 and 15°C.

Aging potential: At least 5 years.