

Jeff Carrel Spectaculaire



*An incredible taste experience, mind blowing, staggering, stunning.
In short, spectacular...*



Appellation: VDF

Vintage: 2021

Alcohol: 13%

Grape varieties: 50% Muscat Petit Grain and Muscat d'Alexandrie / 50% Soreli, a naturally resistant grape variety which means no special treatment is required. Of Italian origin from Friulano, it is a white grape variety from Veneto.

Vinification methods: Vinification without sulphites / Muscat Petit Grain and Muscat d'Alexandrie by carbonic maceration / Soreli destemmed and crushed, punching and over-pumping regularly during fermentation.

Maturing: Muscat Petit Grain and Muscat d'Alexandrie in barrels of 3 wines / Malolactic fermentation in barrels / Matured with lees and without sulphites until bottling.

Soreli in large wooden tanks after malolactic fermentation without lees until bottling.

Blended in May, bottled in June.

Tasting notes:

On the nose, floral notes with hints of candied citrus fruits, white pepper and sweet spice.

On the palate, well rounded with a long saline finish.

Pairing:

With cured ham, roast chicken or hard cheeses...

Recommendations:

Aging potential: At least 5 years.

