

Jeff Carrel

À Vue de Nez

(No added sulphites)



Appellation: VDF

Vintage: 2023

Alcohol: 13%

Grape varieties: 90% Cabernet Franc / 15% Syrah

Terroir: Clay and limestone marl / North-West of Beziers / Vines over 15 years old.

Vines: On average 4400 vine roots per hectare.

Vinification methods: Manuel and mechanical harvesting / Concrete and stainless steel tanks / Without sulphites and any other added elements / Natural yeasts / Fermentation between 20-22°C / Racked after fermentation.

Maturing: In tanks without lees / Filtered without sulphites / Bottled without sulphites.

Tasting notes:

Dark with purplish reflections.

The nose is greedy, in the spirit of a « tank sample » with notes of blueberry *coulis*.

Ample, well-rounded and velvety on the palate. Expressive mature fruit full of freshness, on the whole perfectly balanced.

The end taste is well marked by mature tannins supported by tastes of blueberries and complemented by chalky notes.

Pairing:

With a nice bit of red meat...

Recommendations:

Serve between 14 and 16°C

Aging potential: At least 5 years.