

Jeff Carrel Vignes Perdues



Feelings of a summer night after the storm, the emotion of a breeze after a dip in the ocean, the memory of the sounds of dinner with friends. To give meaning to these old vines which were destined to be lost.



Appellation: VDF

Vintage: 2021

Alcohol: 14%

Grape varieties: 85% Grenache Gris / 15% Maccabeu et Carignan Blanc

Terroir: On black marl of Cretaceous shale.

Vinification methods: Manual harvesting / Directly pressed / Cold settling / Fermented in old barrels.

Maturing: 11 months in tanks on lees.

Tasting notes:

Delicate aromas of yellow fruits, meringue and sweet spices. The mouth is full and salty, with a long and mineral finish.

Pairing:

Perfect with scallops quickly grilled until golden accompanied by a delicate sauce, or why not with deep-fried Japanese tempuras snacks...

Recommendations:

Serve between 10 and 12°C

Aging potential: At least 5 years.