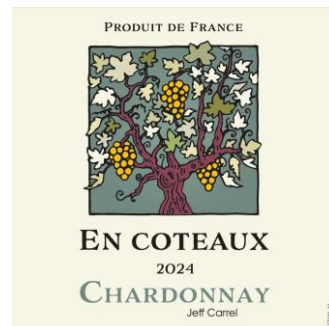


Jeff Carrel Chardonnay En Coteaux



*A pure and elegant expression of Chardonnay,
Grown “on slopes” of clay and limestone.*

Appellation: VDF
Vintage: 2024
Alcohol: 12.5 %
Grape Varieties: 100% Chardonnay

Terroir: Clay and limestone, northern climat.

Vinification methods: Sulphite free winemaking /
Malolatic fermentation.

Maturing: Ageing under wood.

Tasting notes:

Brilliant is the adjective that best describes this wine. From its color to its fruitiness and taste, everything about it is luminous. A pastry-like finish, underscored by a lovely acidity, will charm you completely.

Pairing:

Seared scallops with lemon butter and yuzu zest, grilled fish with a citrus salsa, roasted poultry with a light lemon cream sauce, green asparagus and parmesan risotto, young Crottin de Chavignol goat cheese, or 12-month aged Comté cheese...

Recommendations:

Serve between 10° and 12°C.
Aging potential: At least 5 years

