

Jeff Carrel Fitou



Let's go beyond the legend! No, Fitou is not THE wine for game, which we (unfortunately) no longer eat. It's power in a velvet glove, with the fine minerality of high altitude schist and the fullness of fruit.



Appellation: AOP Fitou

Vintage: 2024

Alcohol: 13.5%

Grape varieties : 60% Grenache / 40% Carignan

Terroir: Villeneuve-des-Corbières Schist / Grenache over 30 years old / Carignan over 60 years old. Average yield of 22 hl/ha.

Method of vinification: Harvested entirely by hand. De-stemming and crushing of the Grenache grapes, followed by pre-fermentation cold maceration. In the middle of the fermentation, the ripest whole bunches of Carignan grapes are added to the Grenache for carbonic maceration. Successive pump-overs to blend the whole carignan grapes with the fermenting grenache must. Vatting for five weeks. Once fermentation is complete, the coules and presses are blended for devatting.

Ageing: In vats.

Tasting notes:

The nose evokes aromas of red fruit (blackberry, raspberry, cherry), combined with spices such as pepper. On the palate, the balance is perfect, with a velvety texture and very soft tannins. The warm aromas of ripe fruit and toasted dried fruit that are the hallmark of Carignan are combined with the hint of sweet spices and red fruit typical of Grenache.

Pair with:

Grilled meat / Red and white meat...

Serving suggestions:

Serve at 16°C

Recommended aging: At least 5 years.

