

Jeff Carrel Languedoc Rouge



Born on the edge of the Atlantic influence, in the scree of a granite massif, they ripen at altitude under the harsh light.



Appellation: AOP Languedoc Rouge

Vintage: 2023

Alcohol: 13%

Grape varieties: 55% Syrah / 39% Grenache / 6% Carignan Noir

Terroir:

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Vinification methods:

Sulfite free

Maturing:

In tanks.

Tasting notes:

A beautiful deep red color heralds a mouthwatering nose of ripe black cherry and roasted spices. You'll never tire of the tension and tannins that accompany the fruity black finish.

Pairing:

Black tapenade on crostini, lamb skewers with garrigue herbs, grilled duck breast with black cherry sauce, chili con carne (moderately spicy), pizza with grilled vegetables and cured ham, young Cantal cheese or Entre-Deux...

Recommendations:

Serve between 14 and 16°C.

Aging potential: At least 5 years.