Jeff Carrel Rencontre avec le Malbec







Appellation: VDF Vintage: 2024 Alcohol: 13%

Grape varieties: 100% Malbec

Terroir:

Silty clay / Mediterranean climat.

Vineyard management:

Organic farming.

Mechanical harvest at night with on-board sorting for a fresh, perfectly plant-free harvest.

Vinification methods:

Cold pre-fermentationmaceration with sulphite-free bioprotection. Sulphite-free vinification, cold fermentation, early devatting.

Maturing:

In vats on lees.

Tasting notes:

Vibrant purple colour, exudes red berries with a hint of menthol, fresh and crisp on the palate, finishing with the acidic sweetness of just-ripe red fruit.

Pairing:

A cold roast chicken, an English dish or a tuna tataki will be just the thing...

Recommendations:

Serve between 13 and 15°C.

Recommended ageing: At least 5 years.