

Jeff Carrel Cuvée à l'Italienne Sangiovese



For a few years now, the Corbières have taken on a Tuscan air, a few fields of wheat surrounded by vines, cypresses, trellised vines; only the grape variety was missing. Sangiovese, Jeff Carrel, these are the Corbières with an Italian accent, like a mamma who would take care of the whole family.

*"Art and wine are the superior joys of a free man."
Aristote*



Appellation: VDF

Vintage: 2022

Alcohol: 12.5%

Grape varieties: 100% Sangiovese

Vines: Pruned in Cordon de Royat form.

Vinification methods: Vinification without sulphites, natural yeasts, no over-pumping, no punching, devatting after alcoholic fermentation.

Maturing: On fine lees in tank.

Tasting notes:

Dark garnet with purple reflexions.

The nose is fine, complex, with notes of raspberry, cherry stones, sweet spices and a slightly toasted aroma.

On the palate it is round, ample, airy with fine, fresh and fruity matter. The finish has a fine chewiness to it, on the persistent taste of cocoa beans and with a subtle bitterness.

Pairing:

Antipasti or antipasto (cooked Italian appetizers), pasta, pizzas, chicken liver skewers, grilled lamb...

Recommendations:

Serve between 16 and 17°C

Aging potential: At least 5 years.