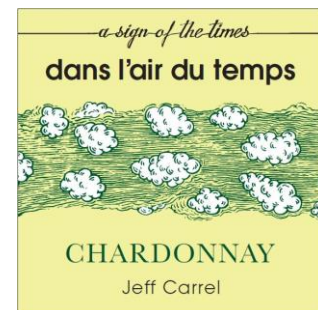


# Jeff Carrel Dans l'Air du Temps Chardonnay



*Because it's necessary, at the right place and at the right time !  
A buttery and salty Chardonnay, as sharp as a thunderstorm in the summer*



**Appellation:** VDF  
**Vintage:** 2022  
**Alcohol:** 13.5%  
**Grape varieties:** 100% Chardonnay

**Terroir:** Silicious clay and marl / Vines over 10 years old.

**Vines:** Harvested between 20<sup>th</sup> August and 10<sup>th</sup> September / Yield : 65 hl/ha.

**Vinification methods:** Manual and mechanical harvesting / Directly pressed / Racking by nitrogen flotation without sulfites and other external products / 85% malolactic fermentation in stainless steel and concrete tanks / Fermentation and aging partly under wooden staves in tanks.

**Maturing:** Partly under wood on full lees for 6 months, then on fines lees only.

#### **Tasting notes:**

Pale gold.

Very expressive, notes of roasted almonds-hazelnuts, candied citrus fruit and a good dose of vanilla butter and toasted bread.

Round, rich, with a soft and enveloping substance, as a whole well balanced with a sparse freshness, the end taste is very intense and is marked by notes of wood (buttered/toasty/smoked/vanilla) upheld by a slight bitterness and spices.

#### **Pairing:**

Perfect with appetisers and/or tapas...

#### **Recommendations:**

Serve between 10 and 12°C

Aging potential: At least 5 years.