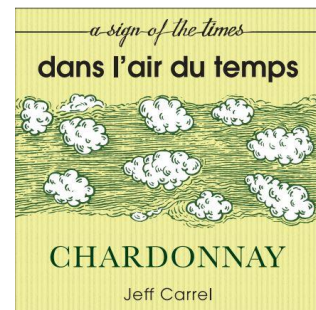


Jeff Carrel Dans l'Air du Temps Chardonnay



***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: 2023
Alcohol: 13.5%
Grape varieties: 100% Chardonnay

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

Vines: Harvested between 20th August and 10th 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.

