

Jeff Carrel L'Eclipse



Barrels, demi-muids, casks, round, oval, small, large, southern and Atlantic grape varieties, all organic vintages, all the different piano keys it takes to compose this symphony. To gently eclipse away from the rhythm of our modern lives. And no need to wait fifty years until we open the next one and have that chance once again.



Appellation: VDF Organic

Vintage: #7

Alcohol: 14.5%

Grape varieties: 63% Grenache / 37% Merlot

Terroir: Schist for the Grenache from Maury / Merlot from Limoux.

Vines: Grenache pruned in Goblet form / Merlot in Cordon de Royat form.

Vinification methods: Manual harvesting.

Maturing: Minimum of 18 months in fine grain oak barrels.

Assembly of a number of vintages from 2014 to 2018.

Tasting notes:

Red with reflections of mahogany.

Rich with sweet spices, without a doubt it's a Grenache, very concentrated and bewitching.

Powerful and aromatic, a wine which combines rich and full tannins with a minty freshness, a woodiness from maturation, ever present notes of fruit (plum, blackberry...) and spices (white pepper, cinnamon and liquorice...).

Pairing:

A pastilla of pigeon, pheasant in figs, or other feathered game to make the most of this mixture of fruit and spices...

Recommendations:

Serve at 16°C

Aging potential: 5 to 8 years