

# Jeff Carrel La Bette



*The label of this wine is representative of the Roussillon region and its wealth in culture, of its habitants, land and sea, winemakers and fishermen. La Bette is the unique fishing boat used on the Mediterranean coasts.*

H U D I N

90+/100

**Appellation:** AOP Côtes du Roussillon Villages

**Vintage:** 2020

**Alcohol:** 14%

**Grape varieties:** 50% Syrah / 15% Carignan / 35% Grenache

**Terroir:** +20 year old Syrah (20% on clay-limestone scree) / +50 year old Carignan / +50 year old Grenache on black marl between Maury and Estagel.

**Vines:** Average of 3000 to 4000 vine roots per ha / Grenache & Carignan pruned in Goblet form and Syrah in Guyot form / Low yield of between 25 and 35 hl per ha.

**Vinification methods:** Grenache destemmed, cold pre-fermentation maceration / Alcoholic fermentation with extraction by pumping-over technique / 20% of Syrah in whole bunches / During alcoholic fermentation, both morning and evening, the floating marc is submerged gently in the tanks / Carignan in whole bunches.

**Maturing:** In tanks.

**Tasting notes:**

Transparent garnet red, slightly purplish.

Fresh, tonic, notes of wild black fruits, a small touch of yoghurt and spices.

Soft, rounded intense fruit flavours (blackcurrant), rich and juicy. The after-taste is slightly chewy, but not harsh, once again blackcurrants and spices. With time to air, it becomes richer, greedier and more intense.

**Pairing:**

Mixed grills, piquillos peppers, a leg of lamb...

**Recommendations:**

Serve at 16°C

Aging potential: 3 to 5 years

