

# Jeff Carrel

## La Remontada



*A creation using the grape double maceration technique.*



**Appellation:** VDF

**Vintage:** 2020

**Alcohol:** 13.5%

**Grape varieties:** 60% Syrah / 20% Carignan / 20% Grenache

**Terroir:** Granitic sand for Syrah and Carignan / Schiste for Grenache / Mediterranean climate.

**Vines:** Controlled use of vine treatment dependent on the vintage / Pruned in Goblet and Cordon de Royat form / Syrah and Grenache over 15 years old / Carignan over 30 years old / Density: 3300 to 4400 roots per hectare.

**Vinification methods:**

**Syrah:** Destemmed and carbonic maceration.

**Carignan:** Carbonic maceration.

**Grenache:** Destemmed.

First maceration on the pomace of the 2020 vintage, then on the freshly squeezed pomace of the 2021 vintage... hence a double maceration.

The blend of Syrah and Carignan also undergoes a carbonic maceration on the pomace of extremely ripe Syrah. This process enhances the aromas of fruit and spices as well as fresh tannins. The pomace of ripe Grenache brings, in addition, length and body to the wine.

**Maturing:** In concrete tanks with wood, and as little sulphites as possible. The Syrah and the Carignan mature together while the Grenache does so on its own.

The wines are blended together in spring and matured until bottling.

**Tasting notes:**

The colour is very dark purple, bordering on opaque, deep and dense.

The nose presents aromas of black fruits, red fruit jam, pepper and torrefaction.

The palate is full, juicy, fleshy, fruity, spicy and mineral.

**Pairing:**

Grilled meats, spicy roasted vegetables, curries...

**Recommendations:**

Serve at 16°C

Aging potential: At least 10 years.

