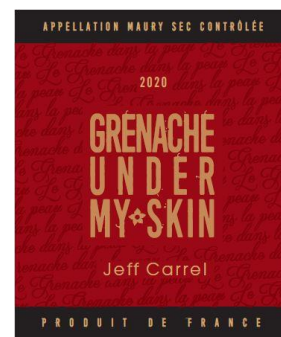
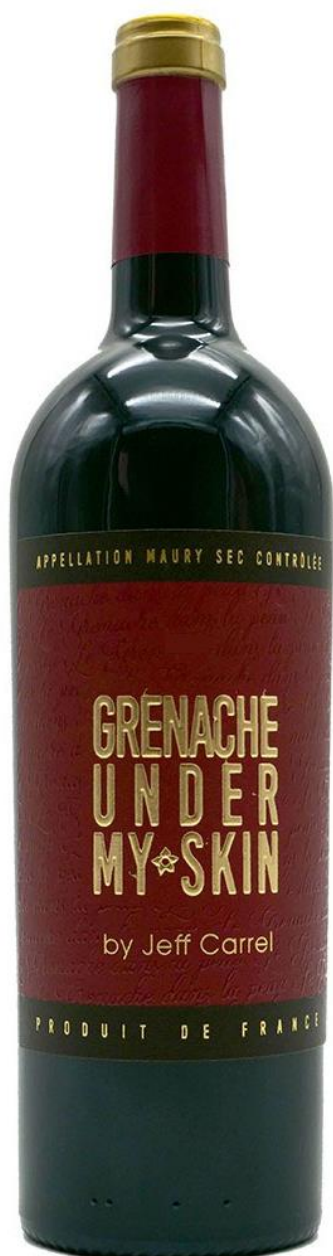


Jeff Carrel Grenache Under My Skin



There are 2 areas in the Mediterranean renowned for Grenache; Châteauneuf and Maury



Appellation: AOP Maury Sec

Vintage: 2020

Alcohol: 15.5%

Grape varieties: 80% Grenache / 20% Syrah

Terroir: Schist of Maury.

Vines: 60+ year old Grenache pruned in Goblet form / 15+ year old Syrah in Cordon de Royat form / Yield of 24 hl/ha.

Vinification methods: Manual harvesting / Grapes are destemmed and crushed / Long maceration / Only juices of Grenache and Syrah are assembled together.

Maturing: In tanks with fine lees during winter without SO₂.

Tasting notes:

Almost like purple ink.

Fine, seducer, almost like a cream of dark fruits, with a slight milky and spicy touch.

Fine, slender (thanks to the magic of the schist ground), will round off and gain in amplitude and density, a beautiful balance.

The final taste is chewy and intense, very marked by dark fruits and even more so by spices.

Pairing: Mixed grills, piquillos, leg of lamb, cheese of course...

Recommendations:

Serve at 15°C

Aging potential: drink until 2027 if not longer.