

Jeff Carrel Lilac Wine



"Lilac Wine" is a song written and composed by James Shelton in 1950 and interpreted since by a number of artists such as Nina Simone or Jeff Buckley. It is also a homage from Jeff, a fan of jazz, to his father, amateur of mature Moulin-à-Vent wines.

"Wine is the intellectual part of a meal, meat and vegetables are only the material part."
Alexandre Dumas



Appellation: AOP Côtes du Roussillon Villages

Vintage: 2021

Alcohol: 15,5%

Grape varieties: 80% Grenache / 20% Syrah

Terroir: Black schist earth, known as « les pierres noires » or « the dark rocks » from the Agly Valley.

Vines: 50+ year old Grenache / 20+ year old Syrah.

Vinification methods: Grenache grapes are harvested by hand into small wooden crates and emptied whole harvest into 17hl wooden trunk shaped tanks and 35hl stainless-steel tanks / Cold carbonic maceration for 15 days before being crushed by foot / During alcoholic fermentation (AF) the tanks are « punched » morning and evening to maintain the grape pomace submerged / Once AF finished, the wooden tanks are filled with Syrah.

Syrah is harvested by hand, destemmed, crushed and placed in concrete tanks / After cold pre-fermentation maceration, AF with extraction by over-pumping / Once AF is complete, Syrah is added to the Grenache.

Tanks are racked in March with the wine placed in stainless steel tanks until summer.

Maturing: In wooden tanks under grape pomace for 6 months, followed by 3 months in stainless steel tanks until bottling.

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Tasting notes:

Dark purple, barely translucent.

Captivating nose with perfumes of flowers, amber, incense and sweet spices.

Combines breadth and tension. As a whole is remarkably well-balanced with a crunchy fruit on a floral and spicy background.

The finish reveals a delicious, tasty chew, with sunnier fruit and mineral notes that persist for a long time on the palate.

Pairing: Serve with mixed grills, piquillos peppers, or a leg of lamb...

Recommendations:

Serve at 16°C

Aging potential: 5 to 8 years