

by Jeff Carrel
Maccabeu
« sur lit »



The idea is for the wine to continue to mature on the lees in the bottle, creating extra complexity and giving added pleasure to wine amateurs tasting a maturing wine, one that is alive!

*"Wine is the monarch of all liquids."
Brillat-Savarin*



Appellation: Vin de France
Vintage: 2015
Alcohol: 13%
Grape varieties: 100% Maccabeu

Terroir: Scree, shale, clay and limestone / Roussillon (Cases de Pêne, the Agly Valley)

Vines: In Gobelet form / Vines over 50 years old / Manuel harvesting and tutoring.

Vinification methods: Directly pressed / Whole harvesting / Filtered cold / Fermentation with regulated temperature.

Maturing: On fine lees in tanks (without extraction from above) and also in the bottle.

Nuance, aroma & taste:

Light yellow, slightly cloudy (lees in movement).

Elegant, hints of lemon, with a touch of Williams pear and a point of fermentation.

Round, fresh, crispy with an acidity totally integrated and a light pearly effect to give the wine a certain tonicity. Marked by a bitterness associated with the chenin variety (chippings of grapefruit) with notes of peppers and spices.

Pairing:

Perfect for aperitifs and/or tapas...

Recommendations:

Serve between 10 and 12°C

Aging potential: Will never budge!

"Wine to be shaken before tasting... (to awaken the lees)!"