

# Jeff Carrel Pas Vu Pas Pris



*Once more, you've had one glass too many... although not a problem because this one is vinified and matured without sulphites, no one has seen you, the bottle is empty... already...*



**Appellation:** VDF

**Vintage:** 2022

**Alcohol:** 13%

**Grape varieties:** 100% Chardonnay

**Terroir:** +30 year old vines / 5,8ha of Chardonnay in one single plot / Bottom of the slopes are siliceous-siliceous-clay and the top of the slopes are calcareous marl soil.

**Vines:** On average 4400 vine roots per hectare / Yield 65 hl/ha.

**Vinification methods:** Manuel and mechanical harvesting (begins between 16<sup>th</sup> August and 4<sup>th</sup> September) / Directly pressed / Juices settled by floating nitrogen without sulphites and other inputs / Natural yeasts / 100% malolactic fermentation.

**Maturing:** In stainless steel tanks on lees.

### **Tasting notes:**

Pale and brilliant gold.

An expressive nose of ripe pears, melons and a slight touch of hazelnuts.

An explosion of freshness with a round and crispy matter. The end taste is tonic, combining a fine chalky astringency with a noble bitterness of citrus, sage and pomelo rind.

### **Pairing:**

Perfect for appetizers, seafood, fish and poultry.

### **Recommendations:**

Serve between 10 and 12°C

Aging potential : At least 5 years.