

by Jeff Carrel  
**Point De Vue**

Conversion to Organic culture



*Because it is not common to express what we think about a grape variety, knowledge and for there to be a trace of it... leave it to the others to have this pleasure of discussion, on grape varieties, on methods...*



**JEB DUNNUCK**

**92**



**Appellation:** VDF

**Vintage:** 2017

**Alcohol:** 13%

**Grape varieties:** 70% Riesling / 30% Chardonnay

**Terroir:** 7 year old vines of Riesling on sandy soil, and Chardonnay on clay and limestone, North-West of Béziers.

**Vines:** On average 4000 roots per hectare / Pruned short / Yield of 55hl/ha.

**Vinification methods:** Mechanical and manuel harvesting / Directly pressed / Settling by stabulation / Natural yeasts / Without sulphites / Malolactic fermentation for Chardonnay.

**Maturing:** In concrete tanks with lees / Sulphites added after assembly.

**Tasting notes:**

Pale gold and brilliant.

An expressive nose, aromas of yellow fruits and exotic fruits with a touch of green citrus and ginger that brings lots of freshness.

Slender on the palate, wrapped in a mature matter full of candy delicacy without the sugar. The after-taste is intense, invigorating with the taste of pineapple and ginger once again.

**Pairing:**

Perfect just on it own, and with appetizers...

**Recommendations:**

Serve between 8 and 10°C

Aging potential: 3 to 4 years