

# by Jeff Carrel

## Point de Vue Rouge



*We let this wine live, and to make it talk, we trapped it in a bottle...*



**JEB DUNNUCK**

**91**



**Appellation:** VDF (Organic)

**Vintage:** 2017

**Alcohol:** 13.5%

**Grape varieties:** 40% Cinsault / 30% Syrah / 15% Carignan / 15% Grenache

**Terroir:** Vines aged between 15 and 60 years old / Clay and limestone on sandstone / On the Eastern extremity of the Corbières mountain range.

**Vines:** On average 4000 roots per hectare / Grenache and Carignan pruned in Goblet form / Low yield of approximately 35 hl/ha.

**Vinification methods:** Manuel harvesting / Cinsault & Syrah, and Grenache & Carignan grapes are assembled together before fermentation (40% whole harvest) / Natural yeasts / Without sulphites / Assembled after Malolactic fermentation.

**Maturing:** In concrete tanks with lees / Sulphite added before bottling in July.

**Tasting notes:**

Dark ruby.

A greedy and complex nose with aromas of red fruits and burlat cherries.

The palate is full, refreshing with long and tasty tannins.

**Pairing:**

On a nice bit of meat...

**Recommendations:**

Serve between 14 and 16°C

Aging potential: 3 to 5 years