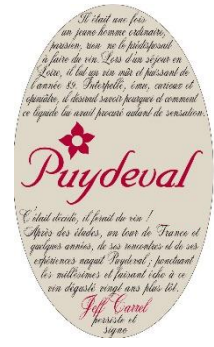


by Jeff Carrel Puydeval Bio



**"It's all on the label". The domaine Puydeval, the start of Jeff's adventures.
A combination which has existed for a number of years already.**

Robert Parker
WINE ADVOCATE
86-88

JEB DUNNUCK
88-90



Appellation: IGP Pays d'Oc

Vintage: 2017

Alcohol: 14.5%

Grape varieties: 65% Cabernet Franc / 35% Syrah

Terroir: Clay and limestone & siliceous clay.

Vines: 15 year old Cabernet (60 hl/ha) from Limoux Oceanic Bio and West Minervois / 20 year old Syrah (50hl/ha) from West Minervois and Limoux Oceanic Bio.

Vinification methods: Cabernet Franc and Syrah are harvested by machine / Vinification in concrete tanks for the West Minervois and in stainless-steel tanks for the Limoux Oceanic / Extraction by punching and over-pumping / Fermentation without sulphites and using natural yeasts.

Maturing: In concrete tanks for 18 months with French oak staves.

Tasting notes:

Intense, garnet red.

Hints of black fruits.

Generous on the palate, mature fruit (black fruits and cherries), with a freshness, silky tannins, spices and a touch of cinnamon and noticeable but delicate traces of the wooden staves, obstinate taste but velvet on the tongue.

Pairing:

Barbecues, red meats, poultry,...

Recommandations:

Serve between 15 and 18°C

Aging potential: 7 to 8 years