

Jeff Carrel Sur le Fil



A « well-balanced » wine...



Appellation: VDF (Organic)

Vintage: 2019

Alcohol: 12%

Grape varieties: 100% Riesling

Terroir : Sand and clay.

Vines: Organic.

Vinifications methods: Directly pressed / Fermentation in tanks without SO₂ / Natural yeasts.

Maturing: On lees for 18 months in barrels of 5 wines.

Tasting notes:

A white gold colour.

Aromas of white fruits and slightly iodized citrus notes.

Fresh and greedy on the palate, with a great tonicity and minerality.

Pairing:

From aperitif through to a lemon pie, passing by seafood platters... or the fish tank!

Recommendations:

Serve at 12°C

Aging potential: 5 to 10 years