# Jeff Carrel Sur le Fil







### A « well-balanced » wine...



sur le fil

Jeff Carrel

**Appellation:** IGP Hérault

Vintage: 2023 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: At least 5 years.