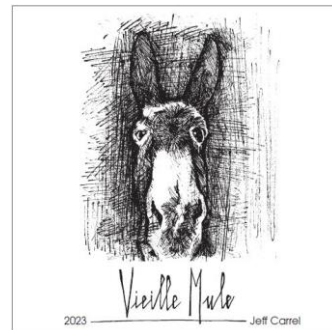


# Jeff Carrel

## Vieille Mule Blanc



*Easily labelled, because the emblem for the Catalans is the mule, and old because the vines are old, but quite simply because the mule's head looks great on the bottles!*



**Appellation:** IGP Côtes Catalanes

**Vintage:** 2023

**Alcohol:** 13%

**Grape varieties:** Macabeu / Grenache Blanc / Grenache Gris

**Terroir:** Vines over 30 years old on black marl, clay-schistose scree, called « les Pierres Noires ». (black stones)

**Vines:** Density of the plantation between 3300 and 4000 roots per ha / Pruned dependant on the vintage / Low yield of between 30 and 45 hl/ha.

**Vinification methods:** Manuel and mechanical harvesting / Directly pressed / Low temperature fermentation.

**Maturing:** In concrete tanks without lees / Wine filtered as soon as fermentation has finished to avoid fattening the wine / Bottled with a maximum amount of gas.

### **Tasting notes:**

Pale yellow with aniseed reflections.

Smells of the orchard (white peaches, yellow peaches, vine peaches). Like biting into extra ripe grapes. A slight pearly effect which gives a light and airy side to the wine (although airy is perhaps pushing it a bit...).

### **Pairing:**

For aperitifs or fruit desserts...

### **Recommendations:**

Serve between 10 and 12°C

Aging potential: At least 5 years.