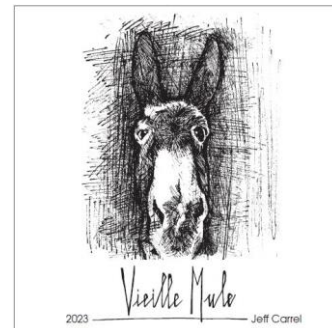


Jeff Carrel Vieille Mule Rouge



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: 14%

Grape varieties: 100% Grenache

Terroir: Vines over 30 years old on black marl, clay-schistose scree, called “Les Pierres Noires” or the “Black Stones” / Mediterranean climate, 25km from the sea.

Vines: Density of plantation between 3300 and 4000 vine roots per ha / Pruned dependent on the vintage / Low yield of approximately 50 hl/ha.

Vinification methods: Manual and mechanical harvesting, followed by destemming / Fermentation in concrete tanks between 20 and 25°C / Juices extracted by pumping over technique after fermentation / Juices and pressed matters are assembled together.

Maturing: In concrete tanks on lees / Wine filtered as soon as malolactic fermentation has finished.

Tasting notes:

Deep crimson.

Fruits (tomatoes,...) and spices (balsamic,...).

Cherry kirsch, wild herbs, liquorice, exotic spices. Medium bodied and voluptuous with a slight pearly effect which gives a light and airy side to the wine (airy is perhaps pushing it a bit), but in any case greedy!

Pairing:

Mixed grills and white meats...

Conseils:

Serve at 16°C

Aging potential: At least 5 years.