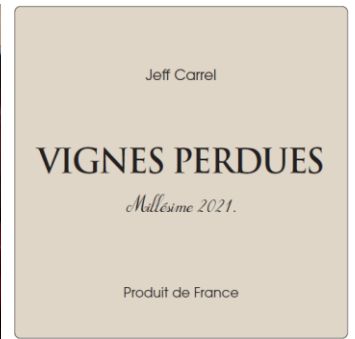


# Jeff Carrel Vignes Perdues



*Feelings of a summer night after the storm, the emotion of a breeze after a dip in the ocean, the memory of the sounds of dinner with friends. To give meaning to these old vines which were destined to be lost.*



**Appellation:** VDF

**Vintage:** 2021

**Alcohol:** 14%

**Grape varieties:** 85% Grenache Gris / 15% Maccabeu et Carignan Blanc

**Terroir:** On black marl of Cretaceous shale.

**Vinification methods:** Manual harvesting / Directly pressed / Cold settling / Fermented in old barrels.

**Maturing:** 11 months in tanks on lees.

**Tasting notes:**

Delicate aromas of yellow fruits, meringue and sweet spices. The mouth is full and salty, with a long and mineral finish.

**Pairing:**

Perfect with scallops quickly grilled until golden accompanied by a delicate sauce, or why not with deep-fried Japanese tempuras snacks...

**Recommendations:**

Serve between 10 and 12°C

Aging potential: At least 5 years.