Domaine Eugène CARREL et Fils

Vins fins de Savoie

Cuvée : Jongieux Blanc



Color: White
Grape variety: Jacquère
Degree %: 11.5
Soil : Clay-limestone
Yield : 67 hl/ha
Harvest : Manual

Winemaking

Direct pneumatic pressing. Racking.
Alcoholic fermentation at low temperature (16°) in stainless steel vats to preserve all the aromatic expression of the grape variety.
Aged on lees until bottling.

Ageing: 1 to 3 years

Tasting

Light in color, pale yellow with green and pearly highlights, the nose reveals the heady freshness of an expression of agrarian subtlety: gunflint, breadcrumbs, seringuate, banana and citrus zest, lemon balm and wild thyme.
The palate combines lightness and liveliness in a nervous presentation that engages the lemony, minty brilliance of the aromatics, the chiseled minerality and the persistence tending towards the tender.

73170 JONGIEUX TEL : 0479440020 CONTACT@CARRELETSENGER.COM