

EUGENE CARREL - JONGIEUX

2010	JONGIEUX	(\$12.00)	WHITE	87
2010	ROUSSETTE DE SAVOIE ALTESSE	(\$17.00)	WHITE	87
2010	JONGIEUX MARESTEL	(\$23.00)	WHITE	90
2009	JONGIEUX DUO	(\$15.00)	RED	87
2009	JONGIEUX GAMAY CUVÉE PRESTIGE VIEILLES VIGNES	(\$17.00)	RED	87
2009	JONGIEUX MONDEUSE	(\$18.00)	RED	88

I have still not had the opportunity to visit the estate of the Carrel family of Jongieux, which is situated between the Rhône and Lac du Bourget (the deepest, largest lake entirely within France) north of Chambéry; but their wines have proven reliably recommendable. A Jacquère-based Carrel **2010 Jongieux** is surprisingly soft for its vintage (seemingly due to at least partial malo-lactic transformation) but still lemon-like in its fruit fundamnet, with hints of green herbs and crushed stone adding interest to a buoyant and at once both soothing and refreshing finish. Enjoy it within a year. The Carrel **2010 Roussette de Savoie Altesse** sets up a rather simple dialectic of yellow plum and almond with a hint of salt serving for mouthwatering persistence in a low-key but satisfying rendition of Altesse that harbors a distinctly lactic note yet manages to refresh. I would plan on drinking this within the next 18-24 months. Issuing from (and named for) Jongieux's spectacularly steep signature slopes, the Carrel **2010 Jongieux Marestel** happily does justice to their potential with Altesse (as do, alas, too few local vigneron's efforts). Aromas of apricot and pistachio tinged with lemon zest and apricot kernel lead into a bittersweet palate of oily richness; pronouncedly nutty, zesty piquancy; and formidable persistence. This is an excellent example of the alliance of piquancy, nerve and vivacity with textural opulence (at a

modest, here, 13% alcohol) that is achievable with Altesse, even if the riveting complexity that is also possible isn't captured on this occasion. It ought, however, to be worth following for at least 3-4 years. Carrel's **2009 Jongieux Duo** represents a blend of Mondeuse and Gamay that is simple and juicy in its appeal. Tart-skinned dark cherry mingled with nut oils and tinged with mouthwatering salinity will prove deliciously useful over the coming year. Another simple but juicily satisfying Carrel red, his **2009 Jongieux Gamay Cuvée Prestige Vieilles Vignes** delivers cassis and blueberry with bittersweet notes of pecan and the sort of salinity that seems to be an appealing common denominator for this estate's entire oeuvre. But despite its old vines origin, I would plan on drinking this over the coming year. Carrel's **2009 Jongieux Mondeuse** represents one of the successful instances of employing the Savoy's signature black grape for juicy, relatively lightweight wine that sidesteps this variety's notoriously tannic proclivities. Blackberry, lightly-caramelized parsnip, and black pepper make for an intensely berryish as well as bittersweet amalgam, salt-and-pepper bite and savor adding to the interest of a satisfyingly persistent finish as well as, no doubt, to this wine's potential at table over the next 18-24 months. Represented by Russell Herman, World Wine Source (various importers), Berkeley Heights, NJ; tel. (908) 771 9082