



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Jongieux blanc ◆



Colour:	White
Varietal:	Jacquère
Alcohol content % :	11,5
Soil:	Clay - limestone
Yield :	67 hl/ha
Harvest:	Hand -picked (90%) and machine (10%)

Method:

Direct pneumatic pressing.

Clarification.

Low temperature alcoholic fermentation (16°) in steel vats allowing conservation of all the specific aromas of this varietal.

Matured on lees until bottling.

Tasting :

A luminous appearance with green highlights, this wine delivers lovely fruity notes (citrus and ripe pears), associated with floral overtones, and has a slight minerality to finish.

Serve well chilled as an aperitif, or with shellfish, and of course with Savoy specialities.

Ageing : 1 to 3 years.