



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Jongieux Duo ◆



Couleur :	Red
Varietal:	Gamay (60%) Mondeuse (40%)
Alcohol content % :	12,5
Soil:	Clay - limestone
Yield:	60 hl/ha
Harvest:	Hand -picked
Production :	5000 Bottles

Method:

Hand sorted after harvest if required.

The two varietals are macerated separately (Mondeuse is a later-maturing variety) for 7/8 days in temperature-controlled vats.

Clarification.

Maturing of the Mondeuse in barrels for 6 months.

Assembly of the two vintages 2 months before bottling.

Tasting :

This wine seduces with its crimson appearance, its aromas of lightly spiced red fruit (blackcurrant and blackberry).

Round and generous in the mouth with pepper and liquorice notes

Will be enjoyed with red meats (game), cured meats and Savoy cheese.

Ageing : 4 to 6 years.