



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Mondeuse « Allegro » ◆



Colour:	Red
Varietal:	Black Mondeuse
Alcohol content % :	12,5
Soil:	Clay - limestone
Age of the vines:	70 years
Yield:	40 hl/ha
Harvest:	Hand -picked
Production :	4000 bottles

Method:

Entirely de-stemmed
Cold maceration for 7 days
Alcoholic fermentation for 8 to 10 days.
Clarification, 72 hours after racking.
Malolactic fermentation and maturing in 500 litre barrels for 12 months.
Secondary racking and more maturing in vats for 12 months.

Tasting :

Its strong colour hints at the strong and spicy nose with a touch of violets and well-ripened fruits like blueberries and blackberries.

Complex and full-bodied in the mouth with a tannic by silky finish

This Mondeuse is perfect with red meats, game and Savoy cheese.

Ageing : 8 to 10 years.