



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Mondeuse ◆



Colour:	Red
Varietal:	Black Mondeuse
Alcohol content % :	12,5
Soil:	Clay - limestone
Yield:	50 hl/ha
Harvest:	Hand -picked
Production :	24000 bottles

Method:

Harvest is partially de-stemmed.
Cold maceration (5 to 6 days) at 8°
Alcoholic fermentation between 10 and 8 days.
Racking followed by clarification 36 hours later.
Malolactic fermentation.
Matured 8 to 10 months in vats on fine lees until bottling.

Tasting :

Mondeuse produces a crimson red wine. It offers delicate aromas of red fruits (strawberry, blackcurrant, raspberry) mixed with spicy notes.

Supple and generous in the mouth with a hint of violets.

This wine will seduce when paired with red meat (game) and also Savoy cheeses such as Tomme or Savoy Gruyere.

Ageing : 7 to 10 years.