



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Marestel « Cœur d'Altesse » ◆



Colour:	White
Varietal:	Altesse
Alcohol content % :	14
Soil:	Limestone-clay-gravel
Yield:	16 hl/ha
Harvest:	Hand -picked

Method:

Direct pneumatic pressing.
Clarification.
Alcoholic fermentation in 500 litre barrels.
Stirring of the lees once a week.
Matured on fine lees until bottling.

Tasting :

The golden colour gives you a hint of the rich and silky wine, with ripe fruit in the nose (candied apricots and quince) and honey and spice on the palate.

Long lasting on the tongue and with balanced acidity, this wine will leave you with flavours of fresh fruits.

Goes perfectly with Foie Gras, various desserts and aperitifs.

Ageing : 8 to 10 years.