



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Le Marestel « Eugène Marc » ◆



Colour:	White
Varietal:	Altesse
Alcohol content % :	13,5
Soil:	Clay - limestone
Harvest:	Hand -picked

Method:

Direct pneumatic pressing.

Clarification.

Fermentation of 2/3 of the volume in steel vats and 1/3 in barrels with stirring of the lees twice a week

Matured on fine lees until bottling.

Tasting :

Its straw-gold appearance offers a variety of aromas to the nose, including white flowers (lily-of-the-valley, Hawthorne), ripe fruit, honeyed notes and smoke which almost hide the sweet almonds and hazelnut.

In the mouth this wine is subtly racy and heady. Its fine body and its balance between acidity and fleshiness leave traces on the palate.

A full, even complex wine, hand-picked. With maturity, the flavours expand harmoniously.

Goes wonderfully with Foie Gras, fish, cockles or white meats

Ageing : 8 to 10 years.