



## Domaine Eugène CARREL et Fils

*Vins fins de Savoie*

### ◆ Le Marestel ◆



<b>Colour:</b>	White
<b>Varietal:</b>	Altesse
<b>Alcohol content % :</b>	13,5
<b>Soil:</b>	Jurassic limestone shale Vines partially grassed
<b>Harvest:</b>	Hand -picked

#### **Method:**

Direct pneumatic pressing.

Clarification.

Alcoholic fermentation in temperature-controlled steel vats with stirring of the lees twice a week.

Partial malolactic fermentation.

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.