



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Pinot ◆



Colour:	Red
Varietal:	Pinot noir
Alcohol content % :	12,5
Soil:	Clay - limestone Grassed vines
Yield :	55 hl/ha
Harvest:	Hand -picked
Production :	13000 bottles

Method:

Sorted manually on arrival of the harvest.

Entirely de-stemmed.

Alcoholic fermentation in temperature-controlled vat for 10 to 12 days.

Clarification.

Malolactic fermentation.

Racking.

Matured on fine lees until bottling.

Tasting :

Better known in the Champagne and Burgundy regions, Pinot noir has adapted wonderfully to the clay-limestone soil of Jongieux vineyards.

It produces a wine with a sustained colour. A wide range of aromas, it opens with small red fruits and floral notes, is round in the mouth and maintained by fine tannins and spices and a mineral finish

Ageing : 4 to 7 years.