



**Domaine Eugène CARREL et Fils**

*Vins fins de Savoie*

## ◆ Vertige des Alpes ◆



<b>Colour:</b>	White
<b>Varietal:</b>	Jacquère and Chardonnay (50% / 50 %)
<b>Alcohol content % :</b>	12
<b>Soil:</b>	a mix of silty-clay and clay-limestone
<b>Harvest:</b>	Hand -picked

### **Method:**

Direct pneumatic pressing.  
Clarification.  
Low temperature alcoholic fermentation (16°) in steel vats.  
Matured on light sediment until bottling.

### **Tasting :**

This unusual vintage marries two localities and two varietals: the typically Savoy Jacquère and Chardonnay from the Bugey on the right bank of the Rhone.

This bottle offers a subtle expression of nutty fruits and floral notes with a wide aromatic range.

In the mouth it is nervous yet rich, fresh and surprising with shellfish, seafood and Savoy specialities

**Ageing : 1 to 3 years.**