

The Savoie white wines of Eugene Carrel & Fils are praised by David Schildknecht in eRobertParker.com

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2008 Domaine Eugene Carrel & Fils, Jongieux, Savoie

Review by David Schildknecht
eRobertParker.com # 184 (Aug 2009)
Rating: 87
Drink 2009 - 2010
Cost: \$12

A grower new to me and from an appellation seldom if ever present in the U.S. market, Eugene Carrel's Jacquere-based 2008 Jongieux (its less-interesting rose counterpart a blend of Gamay and Mondeuse) smells of pear cider laced with lemon zest; refreshes in a simple, treble register, and finishes with pear skin, lemon, chalk, and salt. Enjoy it over the next 6-9 months.

eRobertParker.com # 184
Aug 2009 David Schildknecht 89 Drink: N/A \$15 (15)

A really excellent introduction to one of the Savoie's signature grapes, Carrel's well-concentrated 2008 Roussette de Savoie Altesse mingles fresh lemon, pineapple, and apricot with chalk and salt, and finishes with invigorating salinity and bitter hints of apricot kernel and lemon zest. Pungency and bitterness but also flavor interest can be expected to increase with wines from Altesse after a few years in bottle, but the resulting patina represents part of this grape's appeal to connoisseurs of Savoie wine and there's no reason you shouldn't become one yourself!.