LA MAROUETTE grenache noir

To go further in our ecological transition approach, we have packaged this wine in a reusable bottle. Once empty, the bottle is collected in stores, then washed before being reused. This circular economy respects all hygiene standards and guarantees sanitary quality.



ORIGINS & TERROIRS

Grenache noir

Appellation: IGP Pays d'Oc

Label: Organic wine - Certified by Ecocert

Yield: 60 hl/ha

Vines are located between Béziers and Nîmes. This extended area gives a wide

diversity of soils (clay-limestone soils, stony terraces, rolled pebbles).



WINEMAKING & AGING

Night harvesting of the grapes. Upon receipt, destemming and crushing, cold prefermentary maceration in a thermo-regulated stainless steel tank to extract color and aromatic precursors. Fermentation with temperature control (20-25°C), gentle pumping over and rack and return. Short vatting, Running off and marc pressing, blending of free-run juices and presses, malolactic fermentation. Aging in steel tanks.

Fining: No.

Filtration: Tangential.



TASTING NOTES

HARMONIOUS & SUPPLE



16-18°C



Garnet red color with purple reflections



Little red berries, spices, morello cherry, blackberry, cocoa notes



Lovely substance, supple, fleshy, balanced



FOOD & WINE PAIRING

Red fin tuna tataki with sesame seeds, soy sauce, roasted carrots. La touche Vegan : Summer vegetables Moussaka

Bottle 75cl: Bordeaux Bottle - Item code: 896

Case: 6 bottles

Pallet: Europe / 750 bottles / pallet: 5 ranks x 25 cases EAN Bottle: 3380330005515 - EAN Case: 3380330005522



