

LA MAROQUETTE Prestige rosé

La Marouette is a small migratory bird that is present on the banks of waterways and in marshes. Its name comes from the Provençal 'marouetto' which means puppets.



ORIGINS & TERROIRS

Grenache, Syrah, Cinsault

Appellation: IGP Méditerranée

Label: Organic wine - Certified by Ecocert

Yield: 60 hl/ha

The vines are located between the Crau and the banks of the Rhône (South of France) on a sandy-silty terroir. Thanks to Mediterranean climate with his exceptional sunshine and his strong wind (mistral) It helps the vines to fight against common diseases.



WINEMAKING & AGING

Night grape harvesting to preserve aromas and avoid any oxidation. Direct pressing of the grapes, selection of free-run juices, inerting. Cold vinification in thermo-regulated tanks. Maturing on fine lees. Fining: Pea proteins and Bentonite. Filtration: Tangential.



TASTING NOTES

AROMATIC & DELICATE



Pale peach pink color with silver reflections



Expressive, with citrus and lychee notes



Lively and delicious, mineral, saline



FOOD & WINE PAIRING

Risotto with venerated rice and pan-fried scallops.

The Vegan touch: Kumpir with couscous.

Bottle 75cl: Prestigio Bordeaux Bottle with glass stopper - Item code: 379

Case: 6 bottles with interlayer

Pallet: Europe / 600 bottles / 4 ranks x 25 cases

EAN Bottle: 3380330003979 - EAN Case: 3380330003986



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS