

LA MAROQUETTE sulphites free red

This wine without any preservative may present a slight cloudiness or natural deposit. We advise you to store it away from light between 16°C and 20°C. 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

Merlot

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 grape harvesting. Upon receipt, destemming and crushing, inerting, rapid yeasting. Fermentation under temperature control (20-25°C), gentle pumping over and rack and return. Short vatting. Running off and pressing of the marc, blending of free-run juices and presses, rapid malolactic fermentation.

Fining: No

Filtration: Tangential.

Bottling : Screw cap using provides a perfect sealing wich is necessary for preserving a sulphite-free wine.



TASTING NOTES

FRUITY & FLAVOURED

 16-18°C



Purple red color with garnet reflections



Aromas of black fruits, cocoa, vanilla, spices



Structured, fleshy, round



FOOD & WINE PAIRING

Snacked beef and braised endive.

The Vegan touch: Potatoes stuffed with wild mushrooms.

Bottle 75cl: Bordeaux Type with screwcaps- Item Code: 70

Case: 6 bottles

Pallet: Europe / 750 bottles / Pallet: 5 ranks x 25 cases

EAN Bottle: 3380330002712 - EAN Case: 3380330003405

SUITABLE FOR VEGANS



JACQUES FRELIN

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