

LA MAROQUETTE sauvignon

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

Sauvignon

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

Harvested at night to prevent grape oxidation and keeping maximum of freshness. Soft pressing in an inert pneumatic press. Cold soak juices during 7 days. Cold static clarification, Must deposit filtration and reincorporation of it to give aromatic complexity. Low temperature fermentation (15-16°C). Aged on fine lees.

Fining: Pea protein and bentonite.

Filtration: Tangential.



TASTING NOTES

EXPRESSIVE & INTENSE



Greenish yellow color with silver reflections



Beautiful aromatic expression, citrus and exotic fruits notes



Lively and fleshy, balanced, fresh



FOOD & WINE PAIRING

Crab meat rillettes with lemon.

The Vegan touch: Celery steak and salsa verde.

Bottle 75cl: Bordeaux Bottle - Item code: 71

Case: 6 bottles

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

EAN Bottle: 3380330000497 - EAN Case: 3380330003412



JACQUES FRELIN

FR200962_01GJXW

CONTAINS SULPHITES - SUITABLE FOR VEGANS