

LA MAROQUETTE syrah

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

Syrah

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, cold pre-fermentary 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

INTENSE & SPICY



16-18°C



Deep ruby red color with purple reflections



Complex, combining red fruits, spices, licorice and violet notes



Supple attack, melted tannins, on fresh



FOOD & WINE PAIRING

Duck breast and roasted figs.

The Vegan touch: Vegetable tagine with prunes and almonds.

Bottle 75cl: Bordeaux Type - Item Code: 79

Case: 6 bottles

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

EAN Bottle: 3380330001555 - EAN Case: 3380330003429



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS