

# LA MAROQUETTE sauvignon



## ORIGINS & TERROIRS

Sauvignon

Appellation: IGP Pays d'Oc

Label: Organic wine - certified by Ecocert

Average yield: 60 hl/ha

The vineyards are located between Béziers and Nîmes. It offers a wide variety of terroirs (clay-limestone soils, stony terraces, rolled pebbles).



## VINIFICATION & AGEING

Harvested at night to avoid any oxidation of the grapes and to keep a maximum of freshness. Soft pressing in an inert pneumatic press. Cold stabilization of juices for 7 days. Static settling, filtration of lees and reincorporation for aromatic complexity. Fermentation at low temperature (15-16°C). Aged on fine lees.

Fining: vegetable pea proteins and bentonite.

Filtration : Tangential.



## TASTING NOTES



8-10°C

### EXPRESSIVE & INTENSE



Yellow green with silver reflections



Beautiful aromatic expression, citrus notes, exotic fruits



Lively, balanced, fresh



## FOOD & WINE PAIRING

Crab meat with lemon.

Vegan touch: Celery steak and salsa verde.

Bottle 75cl: Bordelaise Type - Item Code: 71  
Case: 6 bottles  
Palletisation: 750 bottles / pallet: 5 ranks x 25 cases  
EAN Bottle: 3380330000497  
EAN Case: 3380330003412

CONTAINS SULPHITES



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