

LA MAROQUETTE rosé – sulphites free



ORIGINS & TERROIRS

Grenache, Syrah
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

Careful selection of the harvest whose sanitary condition is irreproachable. Night harvest to preserve aromatic freshness and avoid oxidation. Soft pressing in an inert pneumatic press. Cold static settling. Fermentation at low temperature (15-16°C). Malolactic fermentation. Storage in temperature-controlled stainless-steel tank.

Fining: vegetable pea proteins and bentonite.

Filtration: Tangential.

Bottling: Use of a screw cap allowing a perfect sealing necessary to preserve a wine without sulfites.



TASTING NOTES

FLORAL & FULL-BODIED



8-10°C

 Pale lychee pink colour with silver tints

 Delicate notes of hawthorn, strawberry, and roasted hazelnut

 Full-bodied, intense, good aromatic length



FOOD & WINE PAIRING

Turbot steak with salted butter and samphire.
Vegan touch: Avocado toast.

Bottle 75cl: Bordelaise Type - Item Code: 527
Case: 6 bottles
Closure: Screw cap
Palletisation: 750 bottles / pallet: 5 ranks x 25 cases
EAN Bottle: 3380330004365
EAN Case: 3380330004372

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



JACQUES FRELIN

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