

LA MAROQUETTE Gewurztraminer



ORIGINS & TERROIRS

Gewurztraminer
Appellation: IGP Pays d'Oc
Label: organic wine – certified by Ecocert
Average yield: 60 hl/ ha

The vineyards are located at the south of Nîmes on a sandy soil.



VINIFICATION & AGEING

Harvested at night. Light dandruff maceration, soft pressing in an inert pneumatic press.
Static cold settling.
Fermentation with temperature control (16°C).
Aged on fine lees.
Fining: vegetable pea proteins and bentonite.
Filtration: Tangential.



TASTING NOTES



8-10°C

AROMATIC & SPICY



Light yellow color, with golden highlights



Hints of rose, litchee, acacia



Fresh, aromatic, evoking sweet spices



FOOD & WINE PAIRING

Roasted duck Beijing-style.
Vegan touch: Chard frittata.

Bottle 75cl: Bordelaise Type- Item Code: 248
Case: 6 bottles
Euro pallet: 750 bottles / Pallet: 5 ranks x 25 cases
EAN Bottle: 3380330003061
EAN Carton: 3380330003368

CONTAINS SULPHITES



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