

LA MAROQUETTE grenache rosé



ORIGINS & TERROIRS

Grenache

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. Upon receipt at the cellar, gentle pressing with a pneumatic press under inert gas. Cold static settling. Fermentation at low temperature (15°C) to favor the extraction of the aromas. Aged in thermo-regulated stainless-steel vats.

Fining: vegetable pea proteins and bentonite.

Filtration: Tangential.




TASTING NOTES



8-10°C

INTENSE & DELICATE

 Bright lychee pink color

 Bouquet of red fruits, raspberry, currant, white flowers

 Ample, aromatic, beautiful persistence



FOOD & WINE PAIRING

Risotto and pan-fried scallops.

Vegan touch: Kumpir stuffed with semolina.

Bottle 75cl: Bordelaise Type - Item Code: 56

Case: 6 bottles

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

EAN Bottle: 3380330001012

EAN Case: 3380330003375

Exists in BIB 3L

CONTAINS SULPHITES



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