

LA MAROQUETTE cabernet-sauvignon

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

Cabernet-Sauvignon

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.



TASTING NOTES

COMPLEX & STRUCTURED



16-18°C



Purple color, shiny, with garnet reflections



Green pepper, black pepper, leather, blackcurrant notes



Beautiful tannic structure, aromas of tobacco, chocolate, flavoured and elegant



FOOD & WINE PAIRING

Coffee-smoked duck breast and its juice.

The Vegan touch: Pimientos de Padrón.

Bottle 75cl: Bordeaux Bottle - Item code: 40 - Exists in BIB of 5L

Case: 6 bottles

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

EAN Bottle: 3380330000480 - EAN Case: 3380330003344

CONTAINS SULPHITES - SUITABLE FOR VEGANS



JACQUES FRELIN

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