

LA MAROQUETTE grenache

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

Grenache

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

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 static clarification. Low temperature fermentation (15°C) to promote aromas. Aged in thermo-regulated stainless steel tank.

Fining: Pea proteins and bentonite.

Filtration: Tangential.



TASTING NOTES

INTENSE & DELICATE



8-10°C



Shiny lychee pink color



Bouquet of red fruits, raspberry, redcurrant, white flowers



Full-bodied, aromatic, with a lovely persistence



FOOD & WINE PAIRING

Risotto with venerated rice and pan-fried scallops.

The Vegan touch: Kumpir with couscous.

Bottle 75cl: Bordeaux Bottle - Item code: 56 - Exists in BIB of 3L

Case: 6 bottles

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

EAN Bottle: 3380330001012 - EAN Case: 3380330003375

CONTAINS SULPHITES - SUITABLE FOR VEGANS



JACQUES FRELIN

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